

LB Lacrima Baccus

Type: Brut Organic

D.O.: Cava

Vintage: 2019

Grape varieties: Garnacha, Pinot Noir

Aging: Minimum of 15 months on their own lees

Type of packaging: Standard Crystal bottle (75cl)

Analytic data:

Alcohol: 11,5º (%vol)

Total acidity (t.a.): 6,3-6,9 g/l

Sugar: 8 g/l

Total SO2: 75mg/l

TASTING NOTES



Color: Attractive redcurrant pale pink with bluish tones.
Release of bubbles and formation of a persistent crown.



Bouquet: Intense and very fresh aromas with a subtle perfume of floral notes as rose petals and lilies, it also has refreshing citric notes.



Palate: Still young, fruity, fresh, smooth and very elegant.

ELABORATION

Harvesting and vinification of the 2 varieties are done separately. We start with a cold paste, it is directly taken to the press to make the minimum possible extraction of color from the skin. Part of the wine is produced as "blanc de noirs" and the other part with a maximum of 3 hours of contact between the must and the skins. The first musts are selected to make the fermentation. We blend the wines to make the second fermentation in the bottle.

PAIRING

This cava creates a pleasant harmony with cold pasta, devilled kidneys, faggots and desserts as Cornish Hevva cake and jam roly-poly. The fine presence of carbonic makes it refreshing and the ideal complement to lighten digestions. It is recommended to serve at 6°C and keep it in a cool and dry place, without influence of light and in vertical position. The cava does not improve with the passage of time, so we recommend to consume it no later than 20 months after its acquisition.

