

# SONIM



## Sonim Brut Nature 2013

Sonim Brut Nature vintage 2013 is made only in exceptional vintages, using an accurate selection of wines of the best typical cava varieties, perfectly balanced with Chardonnay. The result is a cava of unusual quality.



**Designation of Origin:** Cava.

**Varietals:** Xarel·lo (42%), Parellada (22%), Macabeu (21%), Chardonnay (15%).

### Winemaking:

**Fermentation:** Temperature controlled fermentation of the first must.

**Ageing:** At least 12 months in the bottle, before disgorging.

**Type of bottle:** Cava, *reserva*, AV, 75 cl.

### Tasting note:

Pale yellow colour with greenish nuances. Limpid and bright. Generous stream of fine bubbles, forming a crown. Its aroma is clean, fruity and long. Dry, smooth, complex and elegant in the mouth, it has a good gustative balance.

### Analysis:

**Graduation:** 11.50% by Vol.

**Total acidity:** 3.90 g/l (s.a.).

**Residual sugar:** 1.10 g/l.

**Free SO<sub>2</sub>:** 21.76 mg/l.

**Total SO<sub>2</sub>:** 80 mg/l.

**Volatile acidity:** 0.22 g/l.