



SONIM Brut Reserva NV

D.O.: Cava - Penedes

Wine Type: White Sparkling wine

Variety: 40% Parellada, 30% Macabeo, 30% Xarel-lo

Ageing: Over 12 Month

Alcohol: 11.5 %

Cavas Sonim facilities are located near Vilafranca del Penedes (Barcelona). The grapes used to make Sonim are the indigenous three varietals: Macabeo, Xarel-lo and Perellada. This is a classic cava made according to the traditional method, with the utmost rigor and care .

Temperature controlled fermentation off the skins. The second fermentation takes place in the bottle and it stays in the cellar for about fifteen months before disgorging.

PRODUCTION: 3,500 cases..

Bright straw. Peppery lemon and lime aromas are complicated by herbs and white flowers. Spicy, tightly wound citrus zest flavors are dusted by pungent herbs and white pepper. Turns slightly bitter on the back half and finishes with a strong lime zest note. No fat on these bones; in fact this tangy Cava is more grown-up than plenty of big-house non-vintage Champagnes, and the price is a steal.