EXCELENCIA KOSHER BRUT - NEW

TASTING NOTES

This kosher "Excelencia" offering from Freixenet is the latest in a long lineage of Brut style Cavas from one of the oldest sparkling wine houses in the world. Backed by four generations of sparkling wine-making experience, we have crafted a dry bubbly in the traditional method that will rise to any occasion, showing the finesse of a high quality sparkling wine while keeping in step with Jewish dietary law. For this cuvee, only the finest white grapes were selected in order to deliver a wine of surprising complexity. The grapes are gently pressed, and only the very first pressing goes into the 15 month aging process, resulting in the fruity and floral notes that define this Cava.

SCC#: 110-33293-00571-7
750ml UPC#: 0-33293-00571-1

TASTING NOTES
Pale yellow with touches of green. Very fine, persistent mousse. Intense aromas of ripe pear and green apple evolve and combine with the delicacy of white flower petals on the nose. On the palate, it is refreshing, with a crisp acidity balancing long and elegant floral flavors.

FOOD PAIRINGS

WINEMAKING
Like kosher food, kosher wine is governed by Jewish dietary law. Most importantly for a wine to be considered kosher, it must be produced under the supervision of a rabbi and overseen by Sabbath-observing Jews throughout the entire winemaking process from harvest through fermentation and bottling (even opening and pouring). A rabbi must certify the winemaking equipment, and any ingredients used in the winemaking process, including yeast and fining agents, must be kosher.

BLEND
100% Macabeo

ANALYSIS
Alcohol: 12% vol
Total acidity: 5.9 g/l
pH: 3.08
Dosage: Brut 9 g/l