



RENAIXENÇA Brut

Made from the 3 typical white varietals of the Penedès region, this Cava was made using the "Méthode Champignoise" - secondary fermentation in the bottle - and spent 20 months on its lees before natural disgorgement. A small dosage was added making this cava just off dry. This Cava is perfect as an aperitif or even as an accompaniment to desserts.

Un renacimiento de burbujas, un cava que pretende ser fresco, popular, y a la vez auténtico y fiel al espíritu catalán. Elaborado a partir de la variedad típica del Penedés, en la Granada, en el corazón del país del Cava. Método tradicional, con una segunda fermentación y un mínimo de 20 meses de crianza sobre lías en botella.

RENAIXENÇA Brut Nature

Made from the 3 typical white varietals of the Penedès region, this Cava was made using the "Méthode Champignoise" - secondary fermentation in the bottle - and spent 20 months on its lees before natural disgorgement. No dosage was added making this cava completely dry. This Cava is perfect as an aperitif and an accompaniment to fish and white meat dishes.

Un renacimiento de burbujas, un cava que pretende ser fresco, popular, y a la vez auténtico y fiel al espíritu catalán. Elaborado a partir de la variedad típica del Penedés, en la Granada, en el corazón del país del Cava. Método tradicional, con una segunda fermentación y un mínimo de 20 meses de crianza sobre lías en botella. Degüelle natural.



Macabeo
Perellada
Xarel.lo



Macabeo
Perellada
Xarel.lo



20 months in bottle



20 months in bottle



Natural cork



Natural cork



6 bottles carton



6 bottles carton