

FLORINDA CAVA BRUT NV

Requena, Valencia, Spain



TASTING NOTES: Pale yellow color with golden highlights, it has a full floral bouquet of wild flowers and berries and abundant, fine bubbles. On the palate, it has a magnificent presence, it is complex, full-bodied and fresh with a lovely enduring flavors of peaches, tropical fruits and flowers.

VITICULTURE: Night harvests were conducted to control the temperature of the grapes throughout. The grapes were also carefully selected from areas at high altitudes and low yields.

VINIFICATION: The grapes were destemmed and crushed, then pressed, macerated and raked. The first fermentation was followed by a clarification process and microfiltration. The wine was then bottle-fermented, disgorged and corked.

SERVING HINTS: This Cava pairs well with mediterranean cuisine, sushi, salmon and fruit desserts. It also makes an excellent aperitif.

STORY: Florinda is the ancient mythological goddess of flowers, blossoming and fertility. In one story, Florinda is said to have given a magic flower to her virgin sister that would allow her to birth a child from a lost lover. Her season is spring and the month of April is said to be named after her. Each spring, a festival symbolizing the renewal of the cycle of life, drinking and blooming flowers was held in her honor. This gala was filled with dancing, drinking and laughter. It was given over to merriment and celebrations of an amorous nature. Drink this wine and memorialize the legendary Florinda.

PRODUCER: Torre Oria S.L.

REGION: Requena, Valencia, Spain

GRAPE(S): 100% Viura

SKU: FLCBNV7

ALCOHOL: 11.5%

TOTAL ACIDITY: 6.4 G/L

RESIDUAL SUGAR: 9 G/L

pH: 3.25