

# MOLÍ

PARELLADA



## CLOS LA SOLEYA

### BRUT NATURE

#### Climate and Viticulture

The climate is mild and influenced by the Mediterranean preitoral mountain range, with cold winters and warm summers.

There are important thermal changes between day and night and average annual rainfall 600L /m2.

It is environmentally friendly cultivation.

The grape is grown with sustainable environmental criteria.

#### Elaboration

Traditional method of elaboration "champenoise".

#### Tasting Note

Pale yellow color.

Intense fruity and very fresh.

#### Food Paring

Fantastic in moments of celebration.

Ideal as an aperitif in front of the sea.

Perfect for pasta and rice.

#### D.O.CAVA



35% Xarel·lo

35% Macabeu

30% Parellada



Second fermentation in bottle during 12 months



Alcohol: 11,5% vol.

Sugar: <0,3 gr/l

Total acidity: 5,5 gr/l

Manufactured Product Spec Sheet Distributed By



17401 Triton Schertz, TX 78154

210-277-7930 | [info@foodrelated.com](mailto:info@foodrelated.com) | [foodrelated.com](http://foodrelated.com)