

Destello

Cava Brut Reserva

40% Xarello, 30% Macabeu, 20% Parellada, 10% Chardonnay

Destello, meaning sparkle, is a proprietary Opici Wines label that hails from the acclaimed Cava-producing region of Penedes in the Northeast of Spain. It is hand-crafted by a small, family-owned winery that has been producing traditional regional sparkling wines since 1880. With young, innovative packaging and a consumer-friendly flavor profile, Destello Cava sets the standard for quality at an attractive price.

Tasting Notes:

The nose shows fresh notes of apple and florals, as well as yeasty aromas of biscuit. The palate is dry, yet fruity. A well-balanced bubbly with good acidity and a lengthy, elegant finish that manages to be both complex, yet refreshing. A versatile wine that pairs particularly well with lighter fare, particularly seafood dishes. Also excellent with spicy cuisine as it nicely balances the heat.

Vineyards:

Region: Penedès, Catalonia, Spain
Training Method: Guyot
Planting Density: 2,000 vines/hectare
Soil Composition: Calcareous clay
Elevation: 200 meters
Exposure: Southwest
Practices: Sustainable

Winemaking:

Harvest: Hand-harvested in September
Fermentation: Vinified using the traditional *méthode* Champenoise, in which the initial fermentation took place at a controlled low temperature in stainless steel tanks, while the secondary fermentation took place in bottle.

Aging:

18 months in bottle

Technical Data:

Alcohol: 11.5%
pH: 3.00
Acidity: 5.5 grams/liter
Residual Sugar: 7.0 grams/liter
Quantity Produced: 2,500 Cases



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