



NAME: Cava ¡Hola! Extra Brut

VINTAGE: 2013

WINE TYPE: Cava Extra Brut

VARIETIES: Xarel-lo, Macabeo and Parellada

D.O.: CAVA

PRODUCTION

HARVEST: Manual and mechanical. Meticulous selection of the grapes.
Macabeo: 1st week of September. Xarel-lo: 2nd and 3rd weeks of September.
Parellada: 1st week of October.

FERMENTATION: 1st fermentation in stainless steel tanks at a controlled temperature of 16°C. 2nd fermentation in bottle by the Traditional Method.

AGEING: Aged an average of 18 months in bottle.

BOTTLE TYPE: Eco cava 750ml.

TASTING NOTE

IN APPEARANCE: Pale straw yellow with greenish hints.
Foam persistent and abundant.

ON THE NOSE: Very clean, intense and fresh aromas of white fruit (green apple, grape, citrus notes) and fermentation (notes of pastry and almonds).

ON THE PALATE: Harmonious and appetizing in the mouth with great balance.
Complex, delicate, beautiful harmony, large structure, freshness and intense fruity aromas.

SERVING RECOMMENDATIONS

Serve at 5-6°C.

TECHNICAL DETAILS

ALCOHOL CONTENT: 11.5 % Vol.

RESIDUAL SUGAR: 4.0 g/l

TOTAL ACIDITY (H₂SO₄): 3.75 g/l

pH: 3.05



EAN CODE BOTTLE

8413216101331

BOTTLE

Eco 750 ml.

HEIGHT

300 ± 1.8 mm.

DIAM. WIDTH

88 ± 1.5 mm.

APPROX. WEIGHT

800 gr.

APPROX. FULL BOTTLE WEIGHT

1570 gr.

CORK TYPE

DIAM B.



EAN CODE CASE

18413216101338

LENGTH

27.5 ± 0.5. cm

HEIGHT

32.7 ± 0.5. cm

WIDTH

18.4 ± 0.5. cm



C/ 6 BOT PACK MASTER.

APPROX. CASE WEIGHT

9,665 kg.

CASES PER LAYER

17

LAYER PER EUROPALET

5

CASES PER EUROPALET

85

EUROPALET (800 X 1200 MM)

HEIGHT

Approx. 1770 mm.

APPROX. TOTAL WEIGHT

846 kg.

APPROX. EUROPALET WEIGHT

24 kg.