



Dubois Brut (Airén and Macabeo)

Dubois Brut is a dry and fresh sparkling elaborated in the small village of Sant Sadurní d'Anoia, the production center of the iconic Spanish cava. Its rich aromas and harmonious character combined with its excellent value for money justify its presence among Uvinum's traditional bestsellers. To make the most out of Dubois Brut, serve it at 6-8°C at the beginning of the party.

Type Of Wine:	sparkling wine
Appellation:	<u>Cava (Catalonia, Spain)</u>
Winery:	<u>Freixenet</u>
Grapes:	<u>Airén, Macabeo</u>
Allergens:	Contains Sulfites
Alcohol Vol.:	11.5%
Type Of Sparkling:	Brut

- View: a yellow straw colour with greenish hues, fine and abundant, persistent bubble.
- Nose: Noted for its complexity and intensity of aromas. It is elegant and harmonious. It displays delicate fruity notes.
- Mouth: Totally dry and completely natural. It reveals the perfect combination of acidity, bubbles and alcohol. This balance gives it a great harmony and sophistication.

APPELLATION: Cava

VINEYARD: Freixenet

GRAPES: Airén, Macabeo

PAIRING: perfect for desserts, appetizers, soft cheese and seafood like shrimp, shellfish and salmon.

TEMPERATURE: 6-8°C

ALCOHOL: 11.5%