



1215 Wine Bar & Coffee Lab

Cellar Jan Vidal, "Vita Vivet" Cava

Varietal:

Macabeo, Xarel-lo, Parellada

Region:

Catalonia, Spain

Farming:

Certified Organic

Soil Type:

Calcareous Chalk

Fermentation:

Stainless Steel

Dry/Sweet:

Dry

Body:

2/5

Acid:

4/5

Tannin:

0/5

ABOUT THE WINE

With the holidays around the corner, we'd be remiss in not making sure you have some bubbles in stock for all the celebratory toasts and delicious dinners coming up! This cava (basically Spanish champagne) is everything we want for the holidays- fizzy, refreshing, and zesty as all get out! Not that we're advocating drinking all day (though if you're gonna do it, the holidays make the most sense) but if you did this would be the wine to do it with. Breakfast bubbles to wash down the pancakes, a nice way to complement a light holiday lunch, or to toast off a huge carb filled dinner, you could even open this as a night cap to settle all the heavy foods from the day. It's versatile at the table too so it'll go with just about anything. Cheers to you and best wishes for happy holidays this Thanksgiving!

Bright bubbles with tart citrus and mineral notes.

