

Destello

Cava Brut Reserva

40% Xarel·lo, 30% Macabeu, 20% Parellada, 10% Chardonnay

Inspired by gazing into a multifaceted and brilliant diamond, Destello translates to 'Sparkling'. Sourced from within the acclaimed region of the Penedes in the northeast corner of Spain, it is hand-crafted by a small, family-owned winery that has been producing traditional regional sparkling wines since 1880. With distinctive packaging and a consumer-friendly flavor profile, Destello sets the standard for quality at an attractive value.

Tasting Notes:

Destello's bright hue with fresh scents of crisp apple and pear delight. Lively bubbles, charming orchard fruits and distinct minerality flow seamlessly to a wonderfully creamy finish. Enjoy Destello Brut Reserva as an aperitif and with your favorite dishes.

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 <i>méthode</i> 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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