



Technical sheet

CAVA TERRAEVA



Tasting note

Visual aspect; Pale color with green reflections. Fine bubble, enduring and generous, settling in a delicate cordon round the edge of the glass.

Olfactory analysis; Its apple-like fruity aromas stand out on the nose and remind of freshly baked bread.

Gustatory analysis: Acidulous flavours from the sweetness of wine interlace with a smooth background of ripe fruit. Creamy.

Food pairing: Ideal to accompany desserts. Its soft refreshing flavor makes it suitable for sweet foods, fruit or nuts.



Analytical parameters

Alcohol content: $\geq 10.8\%$ and ≤ 12.8 Vol.

Total acidity: ≥ 5.0 g / l.

Volatile acidity: <0.65 g / l.

Total sulfur: <160 g / l.

Minimum overpressure; 3,5 bar (20 °C)

Molds and yeasts; <50 cfu / ml.

Lactobacilli: <50 cfu / ml.

Total sugar: ≥ 32 g / l. and <50 g / l.

Packaging and dimensions

Bottle capacity: 750ml

Bottle weight: 1,600 kg

Bottle height: 30 cm

Bottles / Box: 6 bottles

Box height: 33cm

Case width: 18,5cm

Long box: 26,9cm

Weight box: 9.85 Kg

Boxes / Pallet: 80 Boxes

Weight per pallet: 813 Kg

Height per pallet: 175cm

Width per pallet: 80cm

Length per pallet: 120c

BEST SERVED: 8°C Y 10 °C

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