



## Villa Conchi 0/0%

### D.O. Cava

#### Varieties

40% Xarel.lo, 30% Perellada, 30% Macabeo

#### Type of wine

Sparkling wine with 22 months of Cava aging

#### Analytical parameters

Alcohol: 0.0%, Acidity: 6.47 g/l

#### Winemaking

Grape selection starts in the vineyard, choosing the best vineyards in the region. Harvest is carried out at night to avoid high temperatures and premature fermentation. The base wine ferments and is then subjected to a dealcoholization process using a spinning cone column, which separates the wine into its different components, removing alcohol in the most respectful way while maintaining its aromas and structure on the palate. Up to 30% of the original liquid can be lost during this process.

#### Tasting notes

Color: Pale yellow with green tones. Fine and persistent bubbles, rising slowly.

Nose: Good intensity with clean aromas of ripe red fruits.

Palate: Fresh, fruity, pleasant, with good structure and medium intensity.

#### Food pairing

This 0.0% Sparkling wine is perfect as an aperitif. Also pairs well with many types of Spanish tapas, salads, risotto, cheese (especially sheep's milk), and light fish and seafood dishes.