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| <p><b>Code:</b> 4500</p>   |  |                       |
| <p><b>Wine Title:</b> Cava Brut – Rabetllat - I Vidal - Brut</p>   |   |                       |
| <p><b>Phonetic Pronunciation:</b><br/>Ka – ba Ra-bet - yat Vee - dal</p>   |   |                       |
| <p><b>Region:</b> Penedes</p>  |   |                       |
| <p><b>Country:</b> Spain</p>   |   |                       |
| <p><b>Grapes:</b> Xarel – lo 40% Macabeo 60%</p>   | <p><b>ABV:</b> 12%</p>  | <p><b>Oak:</b> No</p> |
| <p><b>Wine Description:</b> Made in the traditional method including hand harvesting and then aged on the lees for 12 months. An elegant fizz with a creamy round backbone.</p>  |   |                       |
| <p><b>Food Match:</b> Great on its own or with light dishes and salads</p>   |   |                       |
| <p><b>Winery Information:</b><br/>Finca Ca N’Estella was founded in 1847 by the Estella family. In 1964 the estate was purchased by the Rabetllat family who in conjunction with son in law Jaune Vidal began a progressive transformation of the estate and winery. The winery is beautifully nestled on the hills outside of Barcelona. However despite the altitude and cooling Mediterranean breezes, harvesting often takes place at night. A focus driven and very much a family estate whose accolades for their wines come thick and fast.</p> | <p><b>Bottle Closure:</b><br/>Cork</p>  |                       |