




Loxarel
VITIVINICULTORS

Loxarel Saniger Brut Reserva Cava (Organic)

Production Area: Vineyards located in Alt Penedès, at 300 metres above sea level

Grape Variety: 45% Xarello, 40% Macabeu, 15% Parellada

Vinification and Ageing: Made by the “methode traditionnelle” with fermentation in bottle, aged in underground cave at 8 meters deep for at least 14 months.

Tasting Notes: Straw yellow color with fine beading and small bubbles. The bouquet is delicate with subtle notes of green almond on a background of ripe pear. It's beautifully creamy on the palate with soft candied citrus flavors, a hint of bitter almond and a trace of toasty brioche from the aging on the lees.

Pairing Notes: Perfect to drink for all meals and occasions, from aperitif to the dessert and even alone.

Ratings: Robert Parker Wine Advocate 89 points: - Extraordinary Value for this quality.

“The 2015 Saniger de Loxarel has a fresh, vibrant bouquet with touches of white truffle and bruised apple on the nose. The palate is fresh and well-balanced with light honeyed tones. There are subtle pear skin and pineapple notes towards the harmonious finish. This represents great quality for the price”

