

# REAL PROVISION



## PRODUCT DESCRIPTION

**Country:** Spain

**Region:** Extremadura - **D.O. CAVA**

**Production area:** Almendralejo (Badajoz)

**Grape varieties:** 90% Macabeo + 10% Parellada

**Ageing (before disgorgement):** 9 months in the bottle

**Types:** Brut Nature (sugar <3 g/l) and Brut (sugar <12g/l)

(Rosé and Semiseco available upon request, large volumes only)

**Bottle:** Champagne type, 750 ml.

**Packaging:** 6 or 12 bottle cartons

**Gross weight:** 9.25Kg. /case

**EURO p:** 480 bot (80 cs) / **USA p:** 600 bot (100 cs)

**Real Provisión** is a fresh and pleasant cava offering citrus aromas with hints of bakery. It shows fine and persistent bubbles that will refresh your palate and fill it with nice sensations.

**RealProvisión** can be enjoyed at any time, both as an aperitif and as an accompaniment with your best food. It pairs well with all types of Mediterranean food (rice, pasta, salads, fish and white meat) and some dishes of Asian food (sushi, kimchi, curry and others).

Serve at a temperature of 6 to 8°C.

For prices info and orders please contact:

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