

Los Dos



Los Dos Cava Brut N/V

WINE DESCRIPTION

Like two dancers coming together to create the perfect routine, Los Dos celebrates the intricate steps in the dance of winemaking. It starts with the vine finding perfect partnership with the soil. With Los Dos Cava, the grapes are from family vineyards in the renowned D.O. Penedés. The rhythm of the dance changes when the winemaker steps in—carefully hand harvesting and aging the grapes on lees for 10 months resulting in a classic Cava that displays good acidity with some floral sweetness.

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A classic blend of Macabeo, Xarel-lo and Parellada. Each grape variety produces a base wine which is made separately in steel tanks at controlled temperatures, followed by aging on the lees for 10 months. The wine then undergoes its second fermentation in the bottle.

TASTING NOTES

Straw yellow in color with green highlights. Fresh and expressive primary aromas such as green apple and pear along with dried nuts and fresh baked bread notes. Fruity flavors combined with those from the ageing on lees. Fresh with medium structure.

FOOD PAIRING

Serve alongside sautéed veggies, shrimp and shellfish. Also pairs perfectly with tapas, like cheese, olives, and ham.

VINEYARD & PRODUCTION INFO

Production area/appellation: DO Penedes

WINEMAKING & AGING

Length of aging before bottling: 9-10 months

ANALYTICAL DATA

Alcohol: 11.5%

Residual sugar: 7 g/L

PRODUCER PROFILE

Region: Penedes

Country: Spain