

ZINIO

Cava ZINIO
DO. CAVA

PROFILE

FRUITY	● ● ● ● ●
FLORAL	● ● ● ● ●
ACIDITY	● ● ● ● ●
BODY	● ● ● ● ●
INTENSITY	● ● ● ● ●

TERROIR

Varieties: Xarello, macabeo y parellada

VINIFICATION

Produced using the traditional method, with a second fermentation in the bottle. Aged on its lees for 10 to 12 months prior to disgorgement and subsequent bottling

TASTING NOTES

Pale yellow with delicate golden reflections and a fine, persistent stream of bubbles

A clean, expressive nose, combining fresh fruit aromas with nuanced notes from aging

Fresh and pleasant on the palate, with good persistence and a fruity, complex aftertaste resulting from lees aging.”

FOOD PAIRING

Suitable for aperitifs, main courses, and desserts. The balance of sweetness, effervescence, and fresh acidity allows for excellent pairing with seafood, cured ham, and cheeses

Service Temperature 6-8°C

ALCOHOL: 11,5%



ZINIO
BODEGAS