



















## SEGURA VIUDAS

### Cava Reserva Brut

**\$16.35**

\* Suggested retail price



	Product code	158493
	Licensee price	\$15.44
	Format	12x750ml
	Listing type	SAQ General listing
	Status	Available
	Type of product	Sparkling Wine
	Country	Spain
	Regulated designation	Denominación de origen (DO)
	Region	Cataluna
	Varietal(s)	Macabeo 50 %
	Varietal(s)	Parellada 35 %
	Varietal(s)	Xarel-lo 15 %
	Alcohol percentage	11.5%
	Colour	White
	Sugar content	9
	Closure type	CORK-Natural
	Total acidity	3.95 g/l
	PH	2.95



#### ABOUT THIS WINERY

When in 1954 Segura Viudas gathered the evidence of lands that today form the Heredad, we already knew the centennial agricultural tradition that took place and some references of the vestiges that their walls were hiding. Evenly, we were aware of the value a privileged emplacement like that could pass on to the cava and wines. 50 years later we still being loyal to that foundational view: a view guided by the consistency and respect for the land

#### TASTING NOTES

The prime feature of Brut Reserva Segura Viudas is its elegant and persistent mousse. The aromas are of white fruits, citrus and tropical fruits, and light floral notes. The palate is exquisite, complex and full of flavour, with good acidity and notes of lime and pineapple. It is dry and long on the finish.

#### PRODUCTION NOTES

A minimum of 15 months ageing in contact with the lees, in conditions of total darkness and alm, 20 metres below ground and at a constant, natural temperature of between 14 and 16°C.