

## Bodegas Ondarre

### Cava Ondarre



#### **Ondarre Brut Millenium N/V**

##### **STRENGTH OF ALCOHOL**

11.5 ° by volume

##### **TYPE OF GRAPE**

Viura 100 %.

##### **HARVEST**

Early, to ensure the fineness of the base wine.

##### **PREPARATION**

In stainless steel vats, temperature controlled to 14- 16° C.  
Yeasts selected especially for their aromatic power.

##### **SECOND FERMENTATION**

In the bottle, with selected yeasts and at temperature below 15° C.

##### **DISGORGING**

After remaining in storage for 14 months.

##### **RESIDUAL SUGAR**

8 grams/litre.

##### **TASTING NOTES**

Straw yellow with golden highlights. Fruity, yeasty aroma. Lively to the palate, fresh. Fine bubbles and persistent cordon.