

# Nit Del Foc (Organic)

Type: Cava (Brut)  
Varietal Blend: 75% Macebo, 25% Chardonnay  
Vintage: NV  
D.O: Utiel Requena  
Winemaker: Manuel Panadera de Luna  
Winery: Cavas Marevia  
Vines: 25 year old vines in trellis



## TASTING NOTES

Color: Straw yellow with greenish tones.  
Nose: Aromas of white fruit, citrus, and pastry cream  
Palate: Ripe and round with welcoming effervescence  
Finish: Lengthy ripe fruit

## VINEYARDS & VINIFICATION

"La Llave," the vineyard site in Requena, is at 2,500 feet above sea level. This large plateau provides the perfect climate conditions for organic farming of chardonnay grapes. The chardonnay is harvested before the macabeo and the grapes are fermented separately to maintain the best characteristics of each varietal. Initial vinification and fermentation requires six months to get the requisite lees complexity at which point the two juices are blended and second fermentation in bottle begins following the traditional method over 12 months.

## TECHNICAL DATA

pH:	3.04	Free SO <sub>2</sub> :	32 mg/l	ALC/VOL:	11.5%
RS:	8.0 g/l	Total SO <sub>2</sub> :	90 mg/l	Lees contact:	18 months
TA:	6.12 g/l	Vegan:	Yes		

## ADDITIONAL INFO

Nit Del Foc or "Night of Fire" in the Valencian language pays tribute to the greatest fireworks display during the most important Fallas (Spring festival) in Valencia. Cava, a sparkling wine made exactly the same way as Champagne, has fully established its identity in markets abroad in the last forty years, yet specialized bodegas - or Cava houses - have been producing on a commercial scale since the end of the 19th century. Cava's name derives from the Spanish word for an underground cellar. Cavas Marevia is the world's largest producer of organic cava, and their unique location in the arid region of Requena allow them to organically farm the grapes used in Nit Del Foc.

## PRESS

90 Points - Wine Enthusiast "Best Buy"

"Delicate smatterings of bubbles and aromas of green pear, hazelnut and toasting bread set the stage for flavors of Granny Smith apple, rose petal and marzipan. Softly effervescent in the mouth, this Cava offers a floral and citrus-laced finish". \$20 SRP

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