

# ONAYA

DE DON  
CRISTO

Cava  
Brut

Metodo tradicional



Winemakers

*We make the wine you need*

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**A selected cava vinified with traditional bottle fermentation**

**This cava is made with the typical grape varieties Xarello, Parellada and Macabeo. They come exclusively from the Penedes, the Alt Camp and the Conca de Barberá. Following the local tradition the second fermentation takes place in the bottle. The cava then matures in the bottle for at least another 12 months to develop its full aroma.**

**Pale yellow with green reflections, fresh and crispy bouquet. Beautiful, fine, long lasting bubbles. Light and fine on the palate, with tropical fruits, a little hay and floral.**

**This cava is ideal alone as an aperitif or as a versatile accompaniment (rice, pasta, fish, salads...)**

**Crispy, refreshing sparkling wine**

**D.O. Cava**

**Grapes : Parellada, Macabeo, Xarello**