



# NATURAL MERCHANTS SELECTIONS

FINE FOODS & WINES

www.naturalmerchants.com



## TARANTAS – D.O. CAVA

**Winemakers:** Med – Wines, SL  
**Appellation:** D.O. Cava  
**Varietal(s):** Macabeu, Xarel·lo and Parellada  
**Bottles Produced:** ~100.000 bottles

**Training system:** normal classical trellising system, allowing optimal sun and air permeation

**Hectares of Production:** 55 Hectares

**Vinification:** Cava elaborated with the three classical varieties (Macabeu, Xarel·lo and Parellada) following the “champenoise method” and maintained for more than 9 months in contact “sur lies”. Disgorgement just up until ordered.

**Analytical Data:** 11.5%

**Cultivation:** Our vineyards head down the southern face of the hill from the Castle located on the vineyard to the small stream. The vines receive excellent sunshine and sway, many times energetic, from the sea breeze, which leaves dew every morning. In bright and clear days one can see the sea from the Castle.

**Tasting Notes (Tastings.com):** Bright golden yellow color. Aromas of bread crust, orange blossom honeycomb, and bubblegum follow through on a round, crisp entry to a dry tart medium body with notes of baked lemon, rubbery sap, and straw. Finishes with piquant, citrus, fish oil, and nectarine skin fade.

**Aroma:** Complex aroma with fruity (apple) and some spice notes. The softness gives a great elegance.

**Notes / Certifications / Awards:** Largest production of quality organic Cava in Spain. Attractive labels that stand out in the shelf. Excellent appeal and price-quality ratio.



Wine&Spirits MAGAZINE

**“One of Year’s Best Cavas” + 90 Points**

## EUROPEAN OFFICE

Cartagena, SPAIN  
pilar@naturalmerchants.com

Tel: +34.968.32.15.11  
Fax: +34.902.90.89.61

## NORTH AMERICAN OFFICE

Oregon USA  
ed@naturalmerchants.com

Tel: 1.530.554.2333  
Fax: 1.866.784.0422