





Producer: Lopez Morenas Winemaker: D. Ignacio Gonzalez Varietal(s): 90% Macabeo, 10% Parellada

Country: Spain
Region: Extremadura

Vintage: NV ABV: 11.5%

Residual Sugar: 8.8g/l Case Size: 6x75cl

Closure: Agglomerate Cork
Other Varietals Available?: Yes

BACKGROUND INFORMATION

Lopez Morenas was formed in Fuente del Maestre, in 1943 as a tiny traditional winery. They bought a small bottling machine and the company began distributing locally and regionally. In 1990 they became a limited company and since then the company has trebled their manufacturing volume. This allowed them to offer new products and new formats, which has opened up new markets all over the world.

TASTING NOTE

A classic Extremadura Cava from Almendralejo... fresh apple & tropical fruit aromas, crisp and fruity with a creamy finish.

FOOD MATCH

Pair with foie gras, oysters and caviar toast with butter and a snack for special occasions.

WINE STYLE

Sparkling

OAK TREATMENT

Unoaked

WINE SUITABILITY

Vegetarian: Yes Vegan: Yes Allergens: Sulphites



MARQUES DE LARES