

Castellblanch Brut Zero

The Producer

Castellblanch is one of the oldest wineries producing Cava in Sant Sadurni d'Anoia, in Penedès. Founded as a small family business by the Parera family in 1908, they have known how to place themselves in the market and adapt themselves to its constant changes. Castellblanch Cava is slowly matured in underground cellars at a constant temperature of 13°C. They have even developed their own strain of yeast to obtain cavas with a unique character. Castellblanch offer a wide range of Cava styles – appropriate to every palate.

General Information

Type of wine: White sparkling wine

Alcohol Content: 11.5%

Grape varieties: 60% Parellada, 30% Macabeo, 10% Xarel.lo

Ageing: 1.5 to 2 years in the bottle

Origin: Spain– DO Cava

Vineyard size:

Vines per ha:

Average yield:

Average age of the vines:

Suitable for vegetarians



Tasting Note

Fine and persistent bubbles

On the nose, it shows fine and intense fruity aromas, together with hints of citrus fruit.

On the palate, it is soft and refreshing, elegant and crisp with a pleasant dry finish.



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