

# ONAYA

DE DON  
CRISTO

CAVA



## 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 6 months to develop its full aroma.

Pale yellow with green reflections, fresh and crisp bouquet. Beautiful, fine, long lasting bulbes. 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...)



Winemakers

*We make the wine you need*

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**Crispy, refreshing sparkling wine**

**D.O. Cava**

**Grapes : Parellada, Macabeo, Xarello**