



BRUT NATURE BLANC DE NOIRS PN

In the year 2000, Josep Antoni Bonell and Josep Piñol joined forces to create 1+1=3, with the aim of making distinctive, terroir driven wines, inspired by the respect for the environment, the commitment to the Penedès tradition and the love for their land.

Meticulous care is taken over the vineyards as well as the vinification. The result is a range of delicious wines with the emphasis on finesse, elegance and a perfect balance which have garnered much international acclaim, including a great number of medals in wine contests and top scores from leading wine publications.

Made from a selection of the finest grapes, this is a powerful and structured cava, in which the varietal expression is harmonized with elegant aging notes.



Pinot Noir 100%
D.O.P. Cava
Organic Certified (CCPAE)



Selected grapes from Mas Moió estate, in Font-rubí (Alt Penedès. Spain), at an altitude of 400 metres above sea level.



Traditional Method of second fermentation in the bottle.
Aged on its lees for a minimum of 24 months (Reserva).
No dosage
Alc.: 12%



Intense aromas of ripe white fruit and slight hints of spice. The palate is complex and expressive with chalky notes, candied fruit and fine pastry.



Ideal with a wide range of fish and seafood dishes, especially oysters, tuna and salmon. It pairs beautifully with creamy rice with lobster.
Serving temperature: 6 °C