



FUNAMBUL BRUT NATURE

Type: Brut Nature Reserva Cava

Winery: Entre Vinyes

Origin: D.O. Cava (Catalonia, Spain)

Volume: 750 ml

Farming: Organic

Grapes: 50% Xarel·lo, 30% Macabeo, 20% Parellada

Aging: 24 months on lees

Winemaking: Secondary fermentation in bottle
(traditional method)

Funambul Brut Nature is an elegant, dry, and highly expressive cava. Made using the traditional method and aged for 24 months on its lees, it shows a fine, well-integrated bubble.

Clean aromas of white fruit (green apple, pear, peach skin) stand out, along with bakery notes and a slightly saline finish that adds freshness and distinction.

D.O. CAVA