



## 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