

HONOR BRUT

'chair-relll-oh'
'mah-cah-bey-oh'
'par-el-la-da'



'KAH-VAH'

Sparkling Wine | Xarel-Lo, Macabeo, Parellada | Penedès, Spain | DO

Honor is a traditional method sparkling wine that is made exclusively in the Cava appellation of Spain - located near the city of Barcelona. To be called Cava it must meet a set of requirements very similar to France's Champagne region. In fact, there are several similarities in quality and style to Champagne - a big difference is that Cava is often a fraction of the price.

The traditional method is a unique production process where a second fermentation occurs in a sealed bottle trapping carbonation in the bottle forcing it to integrate into the liquid creating the bubbles that we all know and love. After the second fermentation is autolysis - inactive yeast cells that enrich the wine and create new flavors. The minimum time requirement is 9 months, however, most producers exceed this time (for example this wine sees 14 months on lees). The lees add savory flavors of brioche, almond skin, toasted hazelnut, or smoke. Honor Brut is lean and tart with crisp refreshing bubbles. It pairs well with Spanish tapas, appetizers, seafood, fish, fried foods, salads, and poultry.

The winery was established in in 1970, and honor tradition by working with indigenous grape varieties to produce unique wines. This family owned winery prides itself on tradition, culture, and elegance.



FLAVORS

QUINCE-LIME-YELLOW APPLE-
CHAMOMILE-ALMOND

FRUIT



BODY



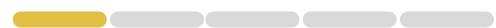
SWEETNESS



ACIDITY



TANNIN



Enjoy right
away



45°



Drink Now