

RONDEL SECO 11.5%

The perfect Cava. Pale yellow in color. Sophisticated bubbles. The aroma is fruity and a little aged. The taste is dry and balanced, the addition of apple and delicate toasty. Fresh, pleasant acidity.

Country	Spain
Region	Cava
Color	Sparkling
Taste of wine	Semi Sweet
Serving temperature	6°- 8°
Percentage of Alcohol	11.5%
Content	75 cl
Type of grape	Macabeo, Parellada, Xarel-lo

In the Penedes and probably all over the world the Codorníu Bodegas from Sant Sadurní are famous for their cava's. One of their crown jewels is the 'Rondel Cava' that was founded by the Raventos family (owners of the Codorniu Group) in 1949. The creations of this winery respond to two needs: to expand processing capacity of cava's and exploit the combination of tradition and technology to develop quality champagne intended for a younger consumer. In 1951 the first 125,500 bottles were sold under the 'Delapierre' brand. In 1957, the figure had risen to 2.7 million. It was in that year that the first 79,140 bottles of the brand Rondel came at the market. Currently, Rondel is a winery with leading technology still retaining the art of traditional method for the manufacture of all its cellars.

All Rondel cava's are made with native Penedès three varieties: Macabeo, the Xarel-lo and Parellada. All Rondel cava's are produced following the traditional method and do a second fermentation, which lasts between nine months and two years. The winery produces Rondel in the whole of their cellars, 18 million bottles annually.

Tasting notes

- Straw in color with a nice foam with persistent bubbles.
- A pleasant nose of citrus, stone fruit, toast and honeysuckle notes.
- Light bodied, semi-sweet and fresh. The palate is harmonious, the sweetness is balanced by a crisp acidity and the finish is delicate and lingering.