

# Conde de Subirats Cava NV

D.O. Cava  
Grapes: 55% Macabeo, 40%  
Parellada, 5% Chardonnay



**88**  
points

Best Buy

WINE ENTHUSIAST

“Fresh and easy across the palate, this tastes of lettuce, dried apple, white pepper and salty brine. A dry, lightly salty finish maintains integrity.”



Imported by Grapes of Spain  
Selected by Aurelio Cabestrero®

© 2016

# Conde de Subirats Cava NV

D.O. Cava  
Grapes: 55% Macabeo, 40%  
Parellada, 5% Chardonnay



**88**  
points

Best Buy

WINE ENTHUSIAST

“Fresh and easy across the palate, this tastes of lettuce, dried apple, white pepper and salty brine. A dry, lightly salty finish maintains integrity.”



Imported by Grapes of Spain  
Selected by Aurelio Cabestrero®

© 2016

# Conde de Subirats Cava NV

D.O. Cava  
Grapes: 55% Macabeo, 40%  
Parellada, 5% Chardonnay



**88**  
points

Best Buy

WINE ENTHUSIAST

“Fresh and easy across the palate, this tastes of lettuce, dried apple, white pepper and salty brine. A dry, lightly salty finish maintains integrity.”



Imported by Grapes of Spain  
Selected by Aurelio Cabestrero®

© 2016

# Conde de Subirats Cava NV

D.O. Cava  
Grapes: 55% Macabeo, 40%  
Parellada, 5% Chardonnay



**88**  
points

Best Buy

WINE ENTHUSIAST

“Fresh and easy across the palate, this tastes of lettuce, dried apple, white pepper and salty brine. A dry, lightly salty finish maintains integrity.”



Imported by Grapes of Spain  
Selected by Aurelio Cabestrero®

© 2016

# Conde de Subirats Cava NV

D.O. Cava  
Grapes: 55% Macabeo, 40%  
Parellada, 5% Chardonnay



**88**  
points

Best Buy

WINE ENTHUSIAST

“Fresh and easy across the palate, this tastes of lettuce, dried apple, white pepper and salty brine. A dry, lightly salty finish maintains integrity.”



Imported by Grapes of Spain  
Selected by Aurelio Cabestrero®

© 2016

# Conde de Subirats Cava NV

D.O. Cava  
Grapes: 55% Macabeo, 40%  
Parellada, 5% Chardonnay



**88**  
points

Best Buy

WINE ENTHUSIAST

“Fresh and easy across the palate, this tastes of lettuce, dried apple, white pepper and salty brine. A dry, lightly salty finish maintains integrity.”



Imported by Grapes of Spain  
Selected by Aurelio Cabestrero®

© 2016