



BRUT VINTAGE RESERVA

D.O. CAVA



The creation of the base wine The grape varieties used to make the base wine for this cava were: Macabeo, Xarel·lo and Parellada.

The Macabeo harvest started towards the end of August, and finished in mid September followed by Xarel·lo. The Parellada was harvested throughout October.

All grapes were hand harvested and brought to the winery in 25kg capacity self-draining plastic boxes.

Pneumatic presses were used to extract the must from these grape varieties, taking only the free run juice, but using no pressure within the press. The must was left to rest for 24 hours to decant its solid matter, and was then transferred to stainless steel tanks for a temperature controlled fermentation, using our own selected yeast strains.

The fermentation lasted between 10 and 15 days, and once complete, the young wines were racked and conditioned separately, by variety, and prepared for the final blend and bottling, followed by the subsequent secondary fermentation in bottle.

Blend

Macabeo, Xarel·lo and Parellada

Tasting note

This is a high quality cava, much appreciated by lovers of unsweetened cavas, for its optimal degree of ageing, and the balance achieved between acidity and body.

The colour is pale straw yellow. The mousse is fine, abundant and persistent, and forms a good crown.

The nose is fresh, with fruity notes and citrus memories.

The palate is very lively, full-bodied flavor, balanced with a nicely integrated carbonic and a pleasant finish.

The finish is long, dry and full of character.

Analysis Alcohol: 12,00% vol.

Total acidity: 3,60 g/l

pH: 3,01

Dosage: < 3 g/l

Ageing Upon vintage