

Designation of Origin

D.O Cava

Vintage

2017

Ageing

Twelve months in bottle, before disgorging.

Type of bottle

Cava, A.V., 75 cl.

Varietals

Parellada (70%), Xarel·lo (15%), Macabeu (15%)

Winemaking

Temperature controlled fermentation of the first must.



“ A cava capable of being the protagonist of the most special and festive moments. ”

Simó Serra. Oenologist.

Tasting Note

Pale yellow colour with greenish nuances.

Clean and bright. Its generous stream of fine bubbles forms a perfect crown. It has a clean aroma, with fruity hints and a slight ageing tone.

Dry and smooth on the palate, it is complex in the mouth and has a good tasting balance.

Analysis

ABV: 11.5% by Vol.

Free SO₂: 19.2 mg/l.

Total SO₂: 67.2 mg/l.

Total acidity: 3,6 g/l (s.a.).

Volatile acidity: 0.22 g/l (a.a.).

Residual sugar: 1,1 g/l.

Brut Nature Vintage