

Designation of Origin

D.O Cava

Ageing

The second fermentation takes place in the bottle, following the traditional method. It stays in the cellar for twelve months.

Type of bottle

Cava, green, 75 cl.

Varietals

Macabeo (35%), Xarel·lo (33%), Parellada (32%).

Winemaking

Controlled fermentation of the first must.



“ A selection of the Macabeu, Xarel·lo and Parellada varieties allows us to make this sweet cava, aged for 12 months in the bottle. ”

Simó Serra. Winemaker.

Tasting Note

Pale yellow colour. Bright and limpid.

Its tiny bubbles form a perfect crown. Fine floral aromas, with ageing hints.

Clean, slightly fruity aroma, with some hints of honey.

In the mouth it is complex, reminiscent of ripe fruits.

Well-balanced.

Analysis

Graduation: 11.00% by Vol.

Total acidity: 3.70 g/l (s.a.).

Sugar: 62.00 g/l.

Perelada Dulce