

Designation of Origin

D.O Cava

Vintage

2016

Ageing

At least 30 months in the bottle, before disgorging.

Type of bottle

Special D.P., green color A.V., 75 cl.

Varietals

Pinot Noir (50%), Chardonnay (25%),
Chardonnay fermented in oak (25%).

Winemaking

Vinification of the free run juice
under controlled fermentation.

Part of the Chardonnay wine (25%) has been
fermented in Allier French oak barrels and aged on
the lees for 4 months.



“ In 1959 on the occasion of the U.S. President’s visit to Spain, Perelada selected a special cava reserve. Cava Gran Claustro was born thanks to the success of that selection. ”

Elisabet Figueras. Winemaker.

Tasting Note

Golden straw colour, clear and bright. It has a generous and steady stream of bubbles forming a perfect crown. On the nose there are fruit aromas of baked apple and dried apricot, with fresh brioche notes coming from its ageing. A well balanced palate, broad and persistent, with the crispness rounded by the complexity and fullness of the cava.

Analysis

ABV: 11.4% by Vol.

Free SO₂: 14,08 mg/l.

Total SO₂: 44,8 mg/l.

Total acidity: 4,1 g/l (s.a.).

Volatile acidity: 0.18 g/l (a.a.).

Residual sugar: 1.80 g/l.

Gran Claustro Cuvée Especial Gran Reserva

