

DENOMINATION OF ORIGIN

D.O Cava

AGEING

The second fermentation takes place in the bottle following the traditional method. It stays in the cellar for up to nine months before disgorging.

VARIETIES

Xarel·lo, Macabeu, Parellada.

WINEMAKING

White base wine from D.O. Cava, elaborated under controlled fermentation.

PERELADA FESTIVAL BRUT



FESTIVAL BRUT IS AN EXPONENT OF ELEGANCE AND SOPHISTICATION OF THE PERALADA MUSIC FESTIVAL.

DELFI SANAHUJA. CHIEF WINEMAKER

TASTING NOTE

Pale yellow color with slight greenish tones. Clear and bright. Abundant release of fine bubbles, with crown formation. Clean aroma, fruity and long. Soft on the palate, complex and elegant in the mouth, good balance of taste

ANALYSIS

ABV: 11,5% by Vol.
Contains sulfites.



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