

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 about twelve months before disgorging.

Type of bottle

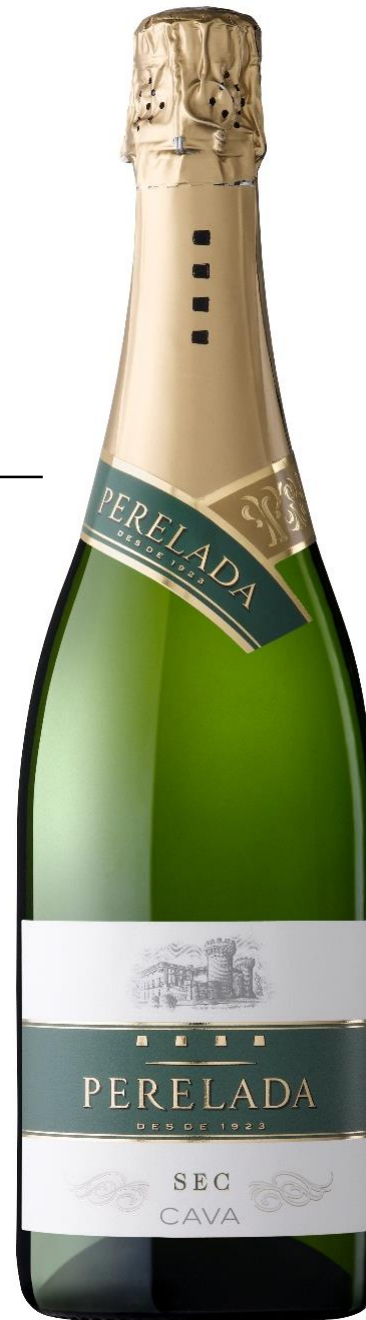
Cava, green, 75 cl.

Varietals

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

Winemaking

Temperature controlled fermentation of the must.



“ An elegant cava of floral aromas that also displays subtle nuances of aging resulting from twelve months of aging in the bottle. ”

Simó Serra. Winemaker.

Tasting Note

Bright pale yellow colour.

Its fine aroma is basically floral, although it also has some ageing hints.

Well balanced, fresh and persistent in the mouth, it presents a good sensory evolution.

Analysis

Graduation: 11.50% by Vol.

Total acidity: 3.80 g/l (s.a.).

Sugar: 19 g/l.

Perelada Sec

