

## Designation of Origin

D.O Cava

## Ageing

Minimum of 9 months in bottle, before disgorging.

## Varietals

Xarel-lo (40%), Parellada (30%), Macabeu (30%).

## Winemaking

Made from selected wines under the Designation of Origin Cava.



“ A sweet cava in which the charisma that characterises Perelada is very present.

Elisabet Figueras. Winemaker.

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## Tasting Note

Bright pale-yellow colour.  
Fine floral aromas, with ageing hints.  
Sweet and well balanced in the mouth, this is a broad and persistent wine.

## Analysis

ABV: 11,5% by Vol.  
Free SO<sub>2</sub>: 15-25 mg/l.  
Total SO<sub>2</sub>: ≤120 mg/l.  
Total acidity: 3,5- 4.0 g/l (s.a.).  
Volatile acidity: ≤ 0,3 g/l (a.a.).  
Residual sugar: 36-39 g/l.



**Perelada Semi Sec**

