

Designation of Origin

D.O Cava

Vintage

2015

Ageing

At least 12 months in the bottle, before disgorging.

Type of bottle

Cava, A.V., 75 cl.

Varietals

Xarel-lo (34%), Parellada(26%), Macabeu(25%),
Chardonnay(15%).

Winemaking

Temperature controlled fermentation of the first must.



“ It is made only in exceptional vintages from a careful selection of wines using the the typical varieties for cava, in perfect balance with the Chardonnay. ”

Simó Serra. Winemaker.

Tasting Note

Pale yellow colour with greenish nuances. Limpid and bright. Generous stream of fine bubbles, forming a crown. Its aroma is subtly citric and clean. Crisp, complex and elegant on the palate, it has an excellent balance.

Analysis

ABV: 11.50% by Vol.
Free SO₂: 21,76 mg/l.
Total SO₂: 76,8 mg/l.
Total acidity: 3,70 g/l (s.a.).
Volatile acidity: 0.22 g/l (a.a.).
Residual sugar: 1.10 g/l.

Brut Nature Cuvée Especial

