



Designation of Origin

D.O Cava

Vintage

2020

Ageing

At least 12 months in the bottle, before disgorging.

Varietals

Xarel-lo (40%), Parellada (30%),
Macabeu (20%), Chardonnay(10%).

Winemaking

Made from organically grown wines from the 2019 vintage under the Cava Designation of Origin. The Xarel-lo comes from the high areas of the Penedés, the Macabeu variety from the central area, while the Parellada is grown at an altitude of more than 600 metres above sea level. The Chardonnay, which is the most aromatic variety, is selected from specific low-yielding vines. Vinification of the free-run must, under controlled fermentation.



“ 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. ”

Elisabet Figueras. 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: 15-25 mg/l.
Total SO₂: < 120 mg/l.
Total acidity: 3,5-4,0 g/l (s.a.).
Volatile acidity: < 0,22 g/l
Residual sugar: 0-2,5 g/l.



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