

Designation of Origin

D.O Cava

Vintage

2017

Ageing

More than 30 months in the bottle before disgorging.

Type of bottle

Special DP, green, 75 cl.

Varietals

Chardonnay (60%), Pinot Noir (40%).

Winemaking

Made from selected wines from the 2017 vintage protected by the Cava Designation of Origin. It is only elaborated with the vintages classified as expectational.



“ In 1959 on the occasion of the U.S. President’s state visit to Spain, Perelada selected a special cava reserve. Cava Gran Claustro was born thanks to the success of that selection. ”

Elisabet Figueras. Winemaker.

Tasting Note

Pale yellow colour, with hints of green. Continuous detachment of fine bubbles with high interaction and crown formation. Clean aroma of toasted fruits, ageing and minerals, which give it its personality. Creamy and mature flavor, slightly fruity and with a good balance. Gran Claustro is a dry cava, with no added sugars.

Analysis

ABV: 11.5 % by Vol.

Free SO₂: 15- 25 mg/l.

Total SO₂: ≤120 mg/l.

Total acidity: 3,5 – 4.0 g/l. (a.s.)

Residual sugar: 0 – 2 g/l.

AV real: ≤ 0.3 g/l.

