



Brut Imperial Reserva

D.O. Cava

Varieties

40% Xarel·lo, 30% Parellada, 20% Macabeo, 10% Chardonnay

Type of wine

Sparkling wine with 22 months of Cava de Guarda ageing

Analytical parameters

Alcohol: 12%, Acidity: 5.6 g/l, Residual Sugar: 6 g/l (+/- 10% tolerance)

Winemaking

Harvesting is carried out at night to avoid high temperatures and premature fermentation. The grapes are quickly transported to the winery and cooled to 10 °C to prevent skin color from staining the must. Once the must is obtained by crushing, each variety ferments separately at a constant temperature of 16 °C to preserve its primary aromas. The wines are then blended and bottled together with the base wine. Yeast and sugar are added to trigger bubble formation in the bottle. For the second fermentation, the bottles are stored in underground cellars at a constant temperature between 15 and 17 °C, where the wine remains in contact with the lees.

This cava spends a minimum of 22 months in bottle. After this period, the sediments are naturally settled and removed with minimal loss of sparkling wine, after which the expedition liqueur is added.

Tasting notes

Color: Pale yellow with green hues. Good release of fine, persistent bubbles that rise slowly.

Nose: Fine, fresh and fruity on the nose, with good intensity. Pleasant bakery aromas in the background thanks to the 22 months of ageing in bottle in contact with the lees.

Palate: Fresh, warm, well-proportioned and rounded, with a long finish. Well structured on the palate, fresh, with a long and smooth aftertaste. Clean, complex and well balanced, with a creaminess reminiscent of ripe fruit.

Food pairing

This sparkling wine is perfect as an aperitif and as an accompaniment to salads, rice dishes and fish. It pairs very well with elaborate dishes, dishes with sauces and cheeses.



Awards

- MUNDUSVINI GOLD - 2025 (Germany)
- 90 Decanter - 2024 (UK)
- 93 Peñin - 2024 (Spain)
- 91 Vinous - 2024 (USA)