



Brut Nature Gran Reserva

D.O. Cava

Varieties

40% Xarel.lo, 30% Perellada, 20% Macabeo, 10% Chardonnay

Type of wine

Sparkling wine with 30 months of Cava de Guarda ageing

Analytical parameters

Alcohol: 12%, Acidity: 5.45 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 the colour of the skins 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 stimulate bubble formation. 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 30 months in bottle to reach the Cava de Guarda Superior category. After this period, the sediments are naturally settled and removed with minimal loss of sparkling wine, before adding the expedition liqueur.

Tasting notes

Color: Deep yellow with golden, old-gold highlights.

Nose: High-intensity aromas of baked apple, dried apricots, toasted notes (hazelnut) and pleasant pastry notes (brioche, butter), with a finish of smoky and toasted nuances (as it ages in bottle).

Palate: Fresh, warm, well-balanced and rounded, with a long finish. Its long ageing on lees makes it a structured and silky Cava, persistent on the palate with a well-integrated bubble.

Food pairing

This sparkling wine is perfect as an aperitif and to accompany salads, elaborate rice dishes and light fish dishes.



Awards

- 90 IWC - 2025 (UK)