



Brut Reserva

D.O. Cava

Varieties

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

Type of wine

Sparkling wine with 18 months of Cava aging

Analytical parameters

Alcohol: 11.5%, Acidity: 5.6 g/l, Residual Sugar: 10 g/l (+/- 10% tolerance)

Winemaking

Harvest is carried out at night to avoid high temperatures and premature fermentation. 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 pressing and each variety has fermented separately at a constant temperature of 16 °C to preserve primary aromas, the must is blended and bottled with the base wine. Yeast and sugar are then added to stimulate bubble formation. For the second fermentation, bottles are stored in underground cellars at a constant temperature of 15-17 °C, where the wine remains in contact with the lees. This Cava spends a minimum of 18 months in bottle to reach Cava de Guarda category. After this period, sediments naturally settle and are removed with minimal loss of sparkling wine before adding the dosage.

Tasting notes

Color: Deep golden with greenish hues. Elegant, with fine bubbles.

Nose: Good intensity with aromas of ripe fruit and toasted notes reminiscent of butter, due to prolonged contact with lees.

Palate: Fresh, warm, pleasant, and round, with creamy, milky sensations and hints of nuts on the finish.

Food pairing

Perfect as an aperitif, also pairs well with fish dishes (grilled or in sauce) and can accompany white meats or fish stews.

Awards

- 91 IWC - 2022 (UK)
- 91 SUCKLING - 2021 (USA)
- CONC.MONDIAL BRUXELLES GOLD - 2019 (Belgium)