



Brut Selección

D.O. Cava

Varieties

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

Type of wine

Sparkling wine with 12 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 16 °C to preserve primary aromas, the must is blended and bottled along 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 12 months in bottle to reach the Cava de Guarda category. After this period, sediments naturally settle and are removed before adding the dosage.

Tasting notes

Color: Bright green-golden color. Elegant, with fine bubbles.

Nose: Good intensity with fruity aromas and toasted notes.

Palate: Fresh, warm, with a soft but vibrant fruity tone and a long, rounded finish.

Food pairing

Perfect as an aperitif. Also pairs well with tapas, salads, risotto, and cheeses (especially sheep's milk), as well as light fish and seafood dishes. Even with artichokes and asparagus, which are difficult to pair.

Awards

- 91 Decanter - 2021 (UK)
- MUNDUSVINI GOLD - 2020 (Germany)
- DECANTER ASIA BEST OF SPARKLING - 2014 (Asia)