



Type of Cava | Reserva Brut Nature "Vintage"

Grape variety | Macabeo and Xarel.lo



Ageing on lees | At least 18 months.



Vineyards | Macabeo vineyards of "La Vega" region with an average age of 30 years. Xarel.lo vineyards of "La Loma" with an average age of 7 years, both at a height of 750 m on clay-limestone soil.



Harvesting | Bunch selection in vineyard through manual harvesting at the beginning and mid September.



Elaboration | Selection of plots according to freshness (acidity) and aromatic potential corresponding to the target product. The varieties and plots are vinified separately and are cooled down at a low temperature before being drained (just free-run). Decanting and cleaning through cold temperature with no use of clarifying agents. Controlled fermentation of a minimum of two weeks until the base wine is obtained.



Bottling | After deciding the coupage of the different varieties and plots, the bottling takes place during the first months of the year. A second fermentation and ageing takes of a minimum of 18 months is driven in our cellar at a low and constant temperature.



Tasting notes | Pale yellow colour and a very fine bubble. Harmony of fresh, floral and citrus fruits aroma. A touch of salinity in taste with a reminiscence of the ageing on lees in the aftertaste. Fresh in the palate, well-built, with a very integrated fizz that strengthens its freshness with a creamy nice finish.

Food pairings | Alone or with fish and seafood, salads, pasta, rice dishes, spicy dishes, Asian food and any type of appetisers. Ideal with "tapas".



ANALYSIS

Alc. | 12 % vol.
Total acidity | 6,04 g/l
Volatile acidity | 0,35 g/l
pH | 3.22
Residual sugar | 1,5 g/l
Service temperature | 6°C

FORMAT

Bottle | 75 cl.
Box | 6 bottles



LOGISTICS

Boxes per Pallet
95 - EUR
115 - AMER



Weight per Box
9,69 Kg

