



Type of Cava | Reserva Semi-Seco "Vintage"



Grape variety | Macabeo



Ageing on lees | At least 18 months.



Vineyards | "La Vega" region vineyards of an average age of 25 years, at a height of 750m on clay-limestone soil.



Harvesting | Selection in the vineyard with manual harvesting at the beginning of September.



Elaboration | Selection of the Macabeo plots according to freshness and aromatic potential criteria. Pneumatic press at a low temperature and low pressure in order to obtain the free-run must and proceed with the fermentation to obtain the base wine.



Bottling | Once we decide the coupage, the bottling takes place during the first months of the year. A low fermentation is driven in our cellars at a constant and low temperature, till the disgorgement date, where we decide the optimum sugar dosage in the expedition liquor.

Tasting notes | Pale yellow colour with a fine bubble. Fruity aromas with citrus fruit notes and fine bakery finish. A very integrated fizz in the palate with a balanced sweetness. Fresh and fruity long finish.

Food pairing | Alone or with any desserts, pastries or fruit. Excellent with salted appetizers, or greasy dishes.

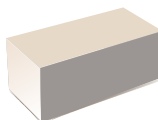


ANALYSIS

Alc. | 12 % vol.
Total acidity | 5,84 g/l
Volatile acidity | 0,30 g/l
pH | 3.26
Residual sugar | 32 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

