



Type of Cava | Reserva Brut "Vintage"



Grape variety | Macabeo



Ageing on lees | At least 18 months.



Vineyard | "La Vega" region vineyards of an average of 30 years of age at an altitude of 750 m on a clay-limestone soil.



Harvesting | Bunch selection at the vineyard and manual harvesting at the beginning of September.



Elaboration | Selection of the Macabeo plots according to freshness and aromatic potential criteria. The grape goes through pneumatic pressing at a low temperature and pressure to extract the free-run must. Cold-decanting and cleaning without using clarifying agents followed by a controlled temperature fermentation.



Bottling | After the blending of the different plots (base cavas), the bottling starts in the first months of the year. A second fermentation and ageing takes place in our cellar at a low and constant natural temperature.

Tasting notes | Pale yellow colour and fine bubble. The aromas bring a reminiscence of pastry and bakery with fresh white fruit notes. In the palate, it has a very nice rounded entry, good constitution and fizz, balanced and integrated. Creamy, long and pleasant finish.

Food pairings | On its own or with fish and seafood, salads, pasta and rice dishes, Asian food and any type of appetisers.

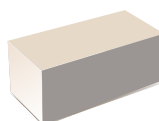


ANALYSIS

Alc. | 12 % vol.
Total acidity | 6,04 g/l
Volatile acidity | 0,29 g/l
pH | 3.19
Residual sugar | 8 g/l
Service temperature | 6°C

FORMAT

Bottle | 75 cl. and 150 cl.
Box | 6 bottles.



LOGISTICS

Boxes per Pallet
95 - EUR
115 - AMER



Weight per Box
9,69 Kg

