



Type of Cava | Reserva Brut Nature "Vintage"

Grape variety | 100% Chardonnay



Barrel ageing | The base wine is rounded up in new French oak barrels.

Ageing on lees | Minimum 36 months.



Vineyard | 17 year-old Chardonnay vineyard from "Finca Pinarejo" on stony and limestone soil. Average height: 750 m.



Harvesting | Manual harvesting in 15kgs boxes at the end of August for the Chardonnay and early September for Macabeo.



Elaboration | The grape bunches are once again selected in the winery. Then the entire grape proceeds to a light pressing in order to extract only the nuances of the grape variety and soil character (structure and complexity). No pressure drain to obtain a 40% yield run off. After a cold decanting and static racking, a slow and controlled-low temperature fermentation takes place. The base cava is then racked into the barrels to start the ageing where the battonage will take place.



Bottling | After several cuvee tastings, we blend them in order to obtain a base wine that has complexity, volume and personality. The bottling takes place during the months of January-February. A second fermentation and ageing will take place in our cellars at a mild and constant temperature. Cuvée prestige is manually stacked and the riddling process is made traditionally in our "pupitres" system.



Tasting notes | Bright golden yellow colour with smooth and uniform bubble formation. Very intense bouquet with balance and personality, with prominent mineral and ripe fruit notes such as apple, toasted bread and vanilla that show seriousness and complexity, with smoked and nuts reminiscence. It is an intense long velvety cava to the palate, with a creamy fizz that together with its acidity provides a long and fresh taste.

Food pairing | All sorts of white and red meat, game, spicy stews, fish, cured and smoked meats/fish, cured cheese, seafood and rice.

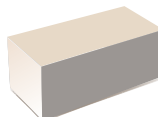


ANALYSIS

Alc. | 12 % vol.
Total acidity | 5,80 g/l
Volatile acidity | 0,27 g/l
pH | 3.26
Residual sugar | 1,5 g/l
Service temperature | 8°C

FORMAT

Bottle | 75 cl.
Box | 6 bottles



LOGISTICS

Boxes per Pallet
81 - EUR
99 - AMER



Weight per Box
10,2 Kg

