



**Type of Cava** | Reserva Brut "Vintage"



**Grape variety** | Pinot Noir



**Vineyards** | From our Tornel and La Vega plots, with an average altitude of 750 m and clay-limestone soil. 25 year-old Pinot Noir.



**Harvesting** | Manual in boxes at the end of August.



**Elaboration** | We cool the uncrushed grapes and gently press them to obtain the maximum aromatic potential and no polyphenolic extraction. Natural decanting and racking at a low temperature. Slow and paused fermentation at a low and constant temperature.



**Bottling** | After blending the different plots, the base wine is bottled in the first months of the year. A second fermentation and ageing takes place in our naturally tempered underground cellars.



**Tasting notes** | Light pink colour with salmon notes. Aromas of berries and citrus fruit peel, violet floral notes with a sweet bakery bouquet finish. In the palate, we feel freshness with an integrated fizz and acidity with a ripe berry long finish.

**Food pairing** | Alone or with appetisers, salads, fresh or smoked fish, seafood, pasta and rice dishes, white meat and chocolate.

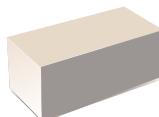


## ANALYSIS

Alc. | 12 % vol.  
Total acidity | 6,25 g/l  
Volatile acidity | 0,30 g/l  
pH | 3.16  
Residual sugar | 6 g/l  
Service temperature | 6°C

## FORMAT

Bottle | 75 cl.  
Box | 6 bottles



## LOGISTICS

Boxes per Pallet  
81 - EUR  
99 - AMER



Weight per Box  
10,2 Kg

