

Cava Guarda Superior



Type of Cava	Cava de Guarda Superior Brut Nature ‘Vintage’
Grape Variety	100% Chardonnay
Aging	Aging on lees for a minimum of 36 months. The base wine is rounded up in new French oak barrels.
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.
Elaboration	<p>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.</p> <p>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.</p>

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.

Alcohol	12,5% vol.
Bottle	75 cl.
Energy 100ml	345 kJ / 82 kCal



Box	6 bottles
Weight per box	10,2 Kg
Boxes per pallet	81 - EUR / 99 - AMER

