



Type of Cava	Cava de Guarda Superior Brut ‘Vintage’
Grape Variety	Macabeo and Chardonnay
Aging	Aging on lees for a minimum of 36 months.
Vineyard	30 year-old Macabeo vineyards of “La Vega” on clay-limestone soil. 17 year-old Chardonnay vineyard from “Finca Pinarejo” on stony and limestone soil. Average height: 750 m.
Harvesting	Selection in the vineyard and manual harvesting of Chardonnay grapes at the end of August and beginning of September for the Macabeo grapes.
Elaboration	<p>The Macabeo and Chardonnay plots are selected according to freshness and future long ageing potential criteria. Each variety is elaborated separately. Once in the cellar and after a second selection of bunches, we make a 3 hour cold maceration followed by a gentle press (50% run off). Must is natural decanted and racked off into a low temperature fermentation to respect all its aromatic potential. Part of the base wine is transferred to barrel (French oak) for as long as it is considered in order to provide a fine touch and complexity to the future coupage of the base wine.</p> <p>Once the corresponding coupage has been chosen, we start bottling the first months of the year. A second fermentation and ageing takes place in our underground cellar at a low and constant temperature.</p>

Tasting Notes

Light yellow colour with fine and integrated bubbles. Great complex bouquet with pastry reminiscence and fresh hints of white fruit, toasty and vanilla aftertaste. A rounded, velvety feeling in the palate, good volume and balanced fizz. A long, creamy and elegant finish.

Alcohol	12% vol.		Box	6 bottles
Bottle	75 cl.		Weight per box	10,2 Kg
Energy 100ml	310 kJ / 74 kCal		Boxes per pallet	81 - EUR / 99 - AMER