

Designation of Origin

D.O Cava

Vintage

2017

Ageing

At least 15 months in the bottle, before disgorging.

Type of bottle

Cava, anti V, 75 cl.

Varietals a

Xarel-lo (45%), Parellada (30%), Macabeu (25%).

Winemaking

Temperature controlled fermentation of the first must.



“ Be glad of life because it gives you the chance to love and to work, to play and to look up at the stars. ”

Henry Van Dyke (1852-1933)

Tasting Note

Pale yellow colour with greenish hints.

Bright and clean. Its generous stream of fine bubbles forms a perfect crown.

In the nose it is clean, with fruity notes and marked ageing notes.

Dry, smooth and complex in the mouth, it has a great tasting balance.

Analysis

ABV: 11,50% by Vol.

Free SO₂: 21,76 mg/l.

Total SO₂: 80 mg/l.

Total acidity: 3,70 g/l (s.a.).

Volatile acidity: 0,22 g/l (a.a.).

Residual sugar: 8 g/l.

Stars Brut Reserva