

PERELADA

ESPERIT AMFITRIÓ · 1923

DENOMINATION OF ORIGIN

D.O Cava

VINTAGE

2023

VARIETIES

Parellada, Xarel·lo, Macabeu

WINEMAKING

Organic Cava de Guarda Superior made from a blend led by Parellada, which provides structure and character. Its presence defines the soul of the cava, while Macabeu and Xarel·lo are carefully assembled to create a perfect balance of aromas and freshness.

The second fermentation in the bottle and a minimum ageing of 18 months before disgorgement give it complexity and finesse, maintaining a dry and authentic profile with no added sugars.



Life is short; surround yourself with people who light you up like stars and fill your days with positivity and happiness.

Delfí Sanahuja.
Master Winemaker Top 100
by The Drinks Business, 2026.

TASTING NOTES

Bright appearance, with a fine and persistent mousse that rises slowly. On the nose, notes of white fruit, Mediterranean herbs and balsamic nuances can be appreciated. On the palate, it shows excellent balance, with perfectly integrated bubbles and vibrant acidity that gives structure to the whole and prolongs its expression on the palate.

PAIRING

A mature yet fresh cava, ideal for balancing rich or creamy dishes and enhancing grilled, smoky, spiced, or mushroom-based flavors.

ANALYSIS

ABV: 11,5% vol.
Contains sulphites
Dosage: Brut Nature

PERELADA

STARS BRUT NATURE RESERVA

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