

PERELADA

ESPERIT AMFITRIÓ · 1923

DENOMINATION OF ORIGIN

D.O Cava

VINTAGE

2024

VARIETIES

Macabeu, Xarel·lo, Pinot Noir, Parellada

WINEMAKING

Organic Cava de Guarda Superior that captures the story of our journey in each harvest: from its beginning, marked by the early ripening of Pinot Noir, to its conclusion with Parellada. Vinified separately, the five varieties are assembled in January in a precise and carefully considered blend before beginning their second fermentation in the bottle following the traditional method. A minimum ageing of 18 months before disgorgement adds complexity, balance and finesse, defining its elegant and harmonious character.

PERELADA

STARS BRUT RESERVA



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

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

TASTING NOTES

Elegant presence in the glass, marked by a delicate golden-yellow color, with fine bubbles rising slowly in a graceful string. Aromas of white fruit, nuts, and subtle ageing notes intertwine, while on the palate it is enveloping, gentle, and at the same time refreshing.

PAIRING

A balanced and harmonious cava, ideal with white meats, soupy rice dishes, baked fish, or Mediterranean cuisine.

ANALYSIS

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

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 perelada.com