

PERELADA

ESPERIT AMFITRIÓ · 1923

DENOMINATION OF ORIGIN

D.O Cava

VINTAGE

2024

VARIETIES

Xarel·lo, Macabeu, Perellada, Chardonnay

WINEMAKING

Organic Cava de Guarda that reflects our sincere and firm commitment to sustainable viticulture.

A vibrant blend of our traditional varieties and Chardonnay, vinified separately and assembled at the end of the year before the second fermentation in the bottle. In the cellar it rests for a minimum of 9 months to give it a certain complexity, while above all preserving its fresh and lively character.

PERELADA

STARS BRUT ORGANIC



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

Pale yellow in colour with subtle greenish hues, it presents aromas of white fruits and spring flowers, accompanied by delicate citrus notes. On the palate it is light, fresh and vibrant, with fine bubbles that enhance its liveliness. A cheerful, balanced and easy-to-drink cava, perfect for any occasion.

PAIRING

A very versatile cava, ideal for sharing and enjoying both as an aperitif and alongside ceviches, tapas, pasta, or seafood rice dishes.

ANALYSIS

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

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