

Designation of Origin

D.O Cava

Vintage

2016

Ageing

At least 9 months in the bottle, before disgorging.

Type of bottle

Cava reserva, A.V., 75 cl.

Varietals

Xarel·lo (40%), Parellada (30%), Macabeu (30%).

Winemaking

Made from selected wines from the 2014 harvest. Vinification of the free run juice under controlled fermentation.



“ A cava of great elegance elaborated with a special and inspiring selection of Macabeo, Xarel·lo and Parellada. ”

Simó Serra. Winemaker.

Tasting Note

Pale yellow, with light green reflections.

Limpid and bright. Steady release of fine bubbles, forming a crown.

Clean and fruity aroma, with a subtle hint of ageing.

Very expressive. Ripe fruits finish with dried fruits and nuts.

Well balanced, long, tasty, round in the mouth.

Analysis

ABV:11,50% by Vol.

Free SO₂: 23,04 mg/l.

Total SO₂: 80 mg/l.

Total acidity: 3,80 g/l (s.a.).

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

Residual sugar:6 g/l.

Brut Millésimé