

## Designation of Origin

D.O Cava

## Vintage

2013

## Ageing

At least 24 months in the bottle, before disgorging.

## Type of bottle

Cava, A.V., 75 cl.

## Varietals

Chardonnay(100%)

## Winemaking

Temperature controlled fermentation of the first must.



“ Chardonnay, probably the grape that produces the most refined white wines in the world, is ideal for making a long-aging premium cava. ”

Simó Serra. Winemaker.

## Tasting Note

Straw yellow color with green nuances.

Limpid and bright. Its generous stream of fine bubbles forms a perfect crown.

It has a clean aroma that recalls ripe fruit, with marked tones derived from the ageing.

Dry and smooth on the palate, it is complex in the mouth and has a good tasting balance.

## Analysis

ABV: 12% by Vol.

Free SO<sub>2</sub>: 21,76 mg/l.

Total SO<sub>2</sub>: 70,4 mg/l.

Total acidity: 4,00 g/l (s.a.).

Volatile acidity: 0.25 g/l (a.a.).

Residual sugar: 1.40 g/l.

## Brut Nature Chardonnay