

Designation of Origin

D.O Cava

Vintage

2016

Ageing

Minimum of 24 months in the bottle, before disgorging

Type of bottle

Special DP, green, 75 cl.

Varietals

Pinot Noir (50%), Chardonnay (50%).

Winemaking

Made from selected grapes. Vinification of the free run juice under controlled fermentation.



Gran Claustro

“ In 1959 on the occasion of the U.S. President’s state visit to Spain, Perelada selected a special cava reserve. Cava Gran Claustro was born thanks to the success of that selection. ”

Elisabet Figueras. Winemaker.

Tasting Note

Pale yellow colour, with hints of green. Clean and bright. It has a generous and steady bubble stream that forms a perfect crown. On the nose there are ripe fruit aromas and ageing notes. This wine has a well balanced taste, slightly fruity, dry and smooth. It is also broad and long in the mouth.

Analysis

ABV: 11.5 % by Vol.
Free SO₂: 20,48 mg/l.
Total SO₂: 70,2 mg/l.
Total acidity: 3,7 g/l (s.a.).
Volatile acidity: 0.26 g/l (a.a.).
Residual sugar: 1.10 g/l.

