

PERELADA

DESDE 1923



# Marc de Cava

The Marc de Cava Perelada comes from a mixture of several distillations of the husks of Macabeu, Xarel·lo and Parellada grapes that are produced and selected during the elaboration of our cavas. Aged in oak casks, it has a golden yellow colour, an aroma reminiscent of dried fruits and a smooth and velvety flavour.

**Varietals:** Macabeu, Xarel·lo and Parellada *orujo*.

**Elaboration:** Marc de Cava is elaborated by mixing different distillations of *orujo* (refuse of fresh grapes after pressing) that are obtained and selected during the elaboration of our Cavas. Marc de Cava ages in oak barrels.

**Graduation:** 42% by Vol.

**Type of bottle:** Iris Image, Persia colour, 70 cl.

**Tasting note:** Golden yellow colour. Its aroma reminds of nuts, and it has a smooth and velvety taste.

**Recommendations:** Recommended as a digestive, it is also a very suitable ingredient for certain culinary creations. Serve at a temperature below zero.