



## Designation of origin

D.O Cava

## Vintage

2020

## Ageing

At least 15 months in the bottle before disgorging.

## Grape varietals

Parellada (70%) , Xarel·lo (15%), Macabeo (15%).

## Winemaking

Made from selected base wines of the 2019 vintage coming from organically cultivated vineyards within the Designation of Origin Cava. Temperature controlled fermentation of the free-run juice.

“ Be glad of life because it gives you the chance to love and to work, to play and to look up at the stars.”

Henry Van Dyke (1852-1933)

## Tasting note

Sparkling pale straw color with greenish glints. Bright and clear.

Generous stream of fine bubbles forming a beautiful Crown.

Clean and crisp fruity aromas with subtle notes of ageing enhancing its complexity.

Bone dry, smooth on the palate yet complex, with a pleasant mouthfeel and good balance.

Ideal as an apéritif and to accompany seafood, fish, meat and some fresh cheeses. To be served at a temperature of 6-8 °C.

## Analysis

ABV: 11,5 % Vol.

Free SO2 : 15-25 mg/l.

Total SO2: ≤120 mg/l.

Total acidity: 3,6-4.0 g/l (a.s.).

Volatile acidity: ≤ 0,3 g/l (a.a.).

Residual sugar: 0,5-1,5 g/l.



Ecological Agriculture



# Stars Brut Nature Reserva