

Designation of Origin

DO Cava

Vintage

2020

Eco-certified

CCPAE

Ageing

At least 9 months in the bottle, before disgorging.

Varietals

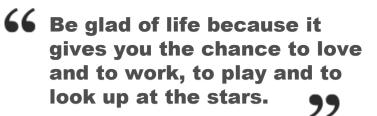
Xarel·lo (40%), Macabeo (25%). Parellada (25%), Chardonnay (10%).

Winemaking

Made from selected grapes from vineyards covered by the Denomination of Origin Cava and organic farming. Temperature controlled fermentation of the first must.



Stars Organic



Henry Van Dyke (1852-1933)

Tasting Note

Bright yellow colour with greenish nuances. Bright and clean, Generous bubble detachment.

On the nose its clean and fruity, with some ageing notes.

Very expressive. In the mouth there are ripe fruits, with a hint of nuts and a good balance.

Long lasting, tasty, powerful in the mouth.

Analysis

ABV: 11,5% by Vol.
Free SO2: 15-25 mg/l.
Total SO2: ≤ 120 mg/l.
Total acidity: 3,6-4 g/l (s.a.).
Volatile acidity: ≤ 0,3 g/l.
Residual sugar: 5-7 g/l.



Ecological Agriculture



