

## 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

“ 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

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 SO<sub>2</sub>: 15-25 mg/l.

Total SO<sub>2</sub>: ≤ 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

