

Designation of Origin

D.O Cava

Vintage

2020

Ageing

At least 15 months in the bottle, before disgorging.

Varietals

Xarel-lo (40%), Macabeu (30%), Parellada (30%).

Winemaking

Made from selected wines from the 2020 vintage, certified by the Cava Designation of Origin, vinified with free-run juice under controlled fermentation.



Stars Brut Reserva

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

Pale yellow colour with greenish hints.
Bright and clean. Its generous stream of fine bubbles forms a perfect crown.
In the nose it is clean, with fruity notes and marked ageing notes. Ripe fruit flavours with a touch of dried fruit finish, well equilibrated.
Long, flavourful and powerful on the palate.

Ideal as an apéritif and to serve with seafood, fish, meat and some fresh cheeses. Serve at a temperature of 6-8°C.

Analysis

ABV: 11,50% by Vol.
Free SO₂: 15e-25 mg/l.
Total SO₂: ≤120 mg/l.
Total acidity: 3,7-4,0 g/l (s.a.).
Volatile acidity: ≤ 0,3 g/l (a.a.).
Residual sugar: 8 g/l.

