

## CAVA BRUT GRAN RESERVA 2007

### GRAPE VARIETY

40% Macabeu from Hermità vineyard picked 6th September, 45% Xarel·lo from Garrofers vineyard picked 12th September and 15% Parellada from La Caseta vineyard picked 19th September. The soil is made up of clay and limestone. With low organic component and rich in lime.

### GRADUATION

12% vol.

### ELABORATION

Manual harvest. Sorting the grapes on the vine. Lightly crushed and soft extraction of free-run must. Slowly fermentation under control temperature at 16°C. Separated fermentation for each grape variety. Blend the varieties, add sugar and yeast and Second fermentation and ageing in bottle with constant temperature.

GRAPES FROM OUR OWN VINEYARDS



### AGEING

In the bottle Minimum 6 years in its lees. Disgorgement date on the label. Limited production, 7.297 bottles.

### TASTING NOTE

**On the eye.** Pale, crystal with golden highlights. Pearl fine.

**On the nose.** Clean aroma, elegant and complex. Toasty's own upbringing.

**On the plate.** Fine and elegant with some complexity, long aftertaste, good breeding

### FOOD PARING

Suitable for dishes, casseroles, stews, red meat, etc. Your toast will give a special character to make all kinds of cheeses. Gastronomic Cava.

### TEMPERATURE

Keep in fresh and dry, out of light. Temperature 15-20°C. Consume temperature between 6-8°C.