

CAVA BRUT NATURE 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. Brilliant with olden highlights. Pearl fine.

On the nose. Clean aroma, with hints of brioche and toasty's own upbringing.

On the plate. Fine and creamy, opulent and long aftertaste, good breeding.

FOOD PARING

Suitable for appetitive. Good paring with cold meats, seafood, white meat and desserts. It could be served with soft cheeses. Gastronomic Cava.

TEMPERATURE

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