

CAVA BRUT RESERVA

GRAPE VARIETY

50% Macabeu, 30% Xarel-lo and 20% Parellada.

GRADUATION

12% vol.

ELABORATION

Soft extraction of free-run must. Slowly fermentation, between 15 and 17°C. Second fermentation and ageing in bottle with constant temperature. In disgorgement adds liqueur d'expédition.

AGEING

In the bottle Minimum 2 years



TASTING NOTE

On the eye. Palate, crystalline with light green glitters. Fine and delicate bubbles.

On the nose. Clean aroma, elegant and fresh.

On the plate. Alive and well-balance. Soft and fruity.

FOOD PARING

It is fresh with light aroma; it is a cava for any time of day. Especially recommended for any type of fish and selfish. Suitable with white meat. Perfect as an aperitif.

TEMPERATURE

Keep in fresh and dry, out of light.

Temperature 15-20°C. Consume temperature between 5-7°C.