

## CUVÉE D.S.

### D.O. CAVA



#### The creation of the base wine

The grape varieties used in the creation of the base wine for this Cava are Macabeo, Xarel·lo and Parellada. Harvest starts at the end of August with the Macabeo, and ends at the beginning of October with Parellada. Picking is done by hand, and the grapes are brought to the winery in 25kg capacity plastic boxes.

From these grapes, in pneumatic presses we obtain the grape juice. The juice is left to rest for 24 hours in a static decantation to drop its sediment. Once it is clean, it is transferred to the fermentation tanks, keeping each variety separate from the others.

The first fermentation is done in stainless steel tanks, at controlled temperatures between 14° and 16°C. Into these tanks we introduce the fermentation yeasts, which come exclusively from our own Freixenet cultures, and the first fermentation begins.

This fermentation lasts between 15 and 20 days, and once it is complete the wine is racked and clarified and blend is prepared ready for bottling, and the secondary fermentation in bottle.

**Blend** Macabeo, Xarel·lo and Parellada

#### Tasting note

Towards the end of the 1960s, Freixenet created a Cava Reserva, which was named Cuvée DS in honour of Dolores Sala, the Company President, who had for many years been tireless in her promotion of quality winemaking. Cuvée DS is only produced in the very best vintages, and this is just the 19th, since the first in 1969. Cuvée DS is made from base wines of Macabeo, Xarel·lo and Parellada, selected from those vineyards which had been Dolores' favourites. The Cuvée is made in the classic manner of the best cavas, to create the body, the colour and the aromas characteristic of appropriate ageing time in the finest vintages.

This is a Gran Reserva Brut, aged for a considerable time in our cellars, yet still preserving a certain freshness, resulting from the base wines used, which were fermented at a low controlled temperature. Its appearance is star bright golden yellow, with a slowly rising fine and persistent sparkle, creating a pronounced crown.

On the nose, the aromas of lees ageing predominate, but are balanced by fine notes of ripe fruit compotes, hints of bread making, honey, a slight toastiness, dried fruits, and a soothing touch.

The palate delivers a pleasant sparkle, some balsamic notes, but overall a lovely balance between body and acidity, and the finish shows an equilibrium between the flavours of fruit and the complexity of ageing. Dry and very long in the aftertaste.

The dosage wine has been created from wine aged in chestnut barrels.

**Analysis** Alcohol: 12,00%

Total acidity: 3,70 g/l

pH: 2,95

Dosage: 4 g/l

**Ageing** Gran Reserva (according to the vintage).