

## RESERVA REAL

### D.O. CAVA



**The creation of the base wine** The varieties used for making the base wine for this cava are Macabeo, Xarel·lo and Parellada. The harvest begins at the end of August with Macabeo, and ends at the beginning of October with Parellada. All the grapes are harvested manually and brought to the presses in 25kg capacity plastic boxes.

Pneumatic presses were used to extract the must from these grape varieties, taking only the free run juice, but using no pressure within the press. The juice is left to fall bright naturally over a period of 24 hours, and once it is clean the juices are transferred separately by variety to the fermentation tanks.

The first fermentation is done in stainless steel tanks, at a controlled temperature of 14-16°C. To these tanks we add specific yeast strain, specially selected from the Freixenet collection, for the fermentation to begin. It lasts for between 10 and 12 days, and once it is complete, after a series of rackings and stabilisation treatments, the blend is prepared and the young wine made ready for bottling and the subsequent second fermentation in bottle.

**Blend** Macabeo, Xarel·lo and Parellada.  
Plus a small percentage of reserve wines.

**Tasting note** There are three specific factors which make this Cava different:

- As with all previous Reserva Cavas it has been made from wines from several harvests, combining the best qualities of each of them. For this reason, it does not bear a declared vintage.
- The base wine, once bottled is closed with a natural cork and wire muzzle, and not the traditional clamp or the modern day crown cork. This allows very specific aromatic properties to develop.
- As a result of using the cork and muzzle closure for the ageing period, the cava is hand disgorged.

Straw and lemon color, and a fine abundant mousse, rising slowly to a perfect crown.

There are positive notes of bottle ageing on the nose, with yeast, coffee and smoky notes, bakery, ripe fruit (ripe Reineta apple), honey and balsamic with empyreumatics nuances.

Lively and elegant on the palate, with good structure. The flavours of long bottle age predominate, but the fine sparkle and the balanced acidity create a refreshing finish.

**Analysis** Alcohol: 11,50% vol.

Total acidity: 3.90 g/l

pH: 3,00

Dosage: 4 g/l

**Ageing** This cava is aged in our cellars more than 30 months before release.