

## BRUT BARROCO

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, and in the case of this Cava we use only the first press juice. The juice is left to rest in a static decantation for 24 hours 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 10 and 12 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** Parellada, Xarel·lo and Macabeo

### Tasting note

A high quality Cava, fine and delicate, made entirely from base wines created in low temperature fermentation. Presented in a specially shaped bottle.

Lemon yellow in colour, star bright, with a fine, long, persistent mousse. Fine and intense aromas of aging, aromas of citrus fruits (lemon), green fruit tree (Big Apple Smith), combined with subtle notes of tropical fruits (pineapple) and background of nuts. Floral notes with light remembrances of fresh grass.

The palate is well structured, as a result of the long bottle maturation, but still retains soft fruit aromas to create a very particular Cava.

### Analysis

Alcohol: 12.00%

Total acidity: 3.80 g/l

pH: 3.00

Dosage: 5 g/l

**Ageing** As from 24 month.