

BRUT NATURE RESERVA

D.O. CAVA



Base wine for cava production process

The varieties that have been used to produce the base wine for this product are: Macabeo, Xarel·lo and Parellada.

The harvest begins at the end of August with the Macabeo variety and ends in early October with the Parellada variety.

The grapes are collected manually in 25-kg containers or boxes

Based on these grape varieties and using pneumatic presses, the must is obtained, using only the flower must to create this product, without applying pressure from the press. The must is left to stand for 24 hours to allow the particles it contains to precipitate. Once it is clean, the must is transported by variety to the fermentation tanks.

The first fermentation is conducted in stainless steel tanks at a controlled temperature of between 14°C and 16°C. In these tanks our own yeasts, selected from the Freixenet collection, are seeded, and the first fermentation begins.

When the first fermentation is complete in between 10 and 12 days, and following a series of decanting processes and treatments, the base wine is ready for the coupage and subsequent bottling, where the second fermentation takes place in the bottle.

Coupage Macabeo, Xarel·lo and Parellada.

Tasting note It is a high-quality cava, very popular with consumers expert in cavas without dosage, due to its optimum degree of ageing and its successful balance between acidity and body.

To the eye it presents a pale yellow colour with straw tones. Clean, bright, fine bubbles with a complete ring of foam.

Complex nose, with mixed bouquets of green citrus fruits, tree fruits, apple, light toasted aromas and dried fruits, green almond, hints of patisserie, balsamic, with empyreumatic nuances and reminiscences of fresh grass.

Very dry on the palate, smooth and pleasant carbonic sensation, with good acid-body balance. Fresh, frank and rich in flavours. Notes of citrus, slight tastes of nuts, with an elegant backdrop of great intensity. Excellent retronasal pathway.

Analysis Alcohol: 12% vol.

Total acidity: 3,80 g/l

pH: 3,05

Dosage: None (residual sugars < 3g/l)

Ageing According to vintage