

## MONASTRELL-XAREL·LO

### D.O. CAVA



#### The creation of the base wine

The varieties used to make the base wine for this cava are the red Monastrell and the white Xarel·lo.

The vintage begins in mid September with the Xarel·lo, and finishes at the beginning of October with the Monastrell.

The Monastrell, although a black grape, is vinified using the technology applied to white base wine making – blanc de noirs. It is only very lightly macerated, using only the free run juice, and with no pressing, in order to extract its specific colour.

The Xarel·lo was macerated on its skins for varying times to extract varietal aromas, or their specific trace elements, just under the skins, to give the wine a very specific personality.

The must was left to fall bright naturally, over a period of 24 hours. Once clean the two varietal musts were transferred to separate fermentation tanks.

The two were fermented separately at controlled temperatures, between 14 and 16°C, using specifically selected yeast strains from the Freixenet collection.

Once the primary fermentation was finished, after 10 to 12 days, and after a series of rackings and other treatments, the base wine was prepared for blending and bottling, to undergo the secondary fermentation in bottle.

**Blend** Monastrell, Xarel·lo

#### Tasting note

This is a very different Cava to traditional ones, for which reason it is necessary to explain a little before it is tasted, otherwise it might be considered over oxidised, so it is vital to understand its background, the wine making process and the grape varieties used.

This is a true Blanc de Noirs, of pale yellow color with greyish tones evoking the Monastrell variety.

Lively and intense aromas, highlighting citrus (lime), tropical (mango, pineapple), white fruit (granny smith apple, pear) and fleshy fruit (peach).

Delicate aromas of red citrus fruit (strawberry, raspberry) mixed with hints of orange blossom, aromatic herbs (anise) and pastries, appearing light lactic touches harmonized with very subtle toasts.

Fresh on the palate, tasty, fruity (citrus red fruits). Gentle acidity, with nice path and a very good balance between acidity and sweetness. Well structured, complex, clean and elegant.

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

Total acidity: 4 g/l

pH: 3

Dosage: 9 g/l

**Ageing** Length of ageing in bottle will vary according to vintage.