



CAVA PARATÓ Brut Reserva Organic



PARATÓ

Reserva Cava where the fruit is the protagonist. Minimum aging of 15 months in our cellars. During the disgorging, we add the dosage that gives its personality and enhances the fruity notes of Brut. Ideal to accompany a meal from entering until dessert or aperitif.

VARIETY 32% Macabeo
36% Xarel·lo
17% Parellada
15% Chardonnay

FERMENTATION Second fermentation in the bottle for 45 days at 13 ° and aging on fine lees until the time of disgorgement for at least 15 months.

ANALYSIS °Alcohol..... 11,70 %vol.
Total Acidity 3,95 gr/l.
Volatile Acidity 0,29 gr/l.
Sugar 9,60 gr/l.
SO2..... 13/76 mgr/l.
CO2 6,00

TASTING NOTE

COLOUR: Pale yellow or lemon in colour with lime-green reflections, small bubbles with a constant flow, persistent crown, and fine tear.

AROMAS: Fresh aromas with a floral reminder (dry flowers, camomile), light vegetable varietal with a balsamic touch (cut herbs, thyme), white fruit and an ending with a presence of ageing over lees (yeast, mushroom, and toasted dry fruits and bread).

IN THE MOUTH: Entry in the mouth is fresh and fruity, with a creamy carbonic sensation that integrates with the palate, citric acidity (grapefruit) with a lengthy, fresh and slightly sweet post taste, with a balsamic retro-nasal sensation (eucalyptus, pepper) and of ripe fruit (peach, pear).

Silver Medal – “Concours Berliner Wine Trophy 2021”

Silver Medal – “Concours International Challenge 2020”

Silver Medal – “Concours Decanter 2019”

Gold Medal – “Concours Mundus Vini 2019”

Gold Medal – “Concours Sakura, Japan Women’s Wine Awards 2016”

Silver Medal – “Concours Mondial Bruxelles 2013”

Guía Peñín 2019: 86 points.



Organic Cava: This label guarantees that this cava has been produced following the rules of organic farming, which has been controlled throughout the process of production, processing, packaging and commercialization.