



## CAVA PARATÓ Semi seco Reserva Organic



**Vegan Wine:** This product is certified as Vegan.



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

**VARIETY** 44% Xarel·lo  
34% Macabeo  
15% Parellada  
07% Chardonnay

**FERMENTATION** second fermentation in bottle during 45 days at 13°C and aging on fine lees until the time of disgorgement for a minimum of 18 months.

**ANALYSIS**

°Alcohol .....	11'65 %vol.
ATT .....	4,15 gr/l. tartaric acid
AVR .....	0,16 gr/l. acetic acid
Sugar .....	37,80 gr/l. (glucose+fructose)
SO2 .....	14/69 mgr/l.
CO2 .....	5,75

### TASTING NOTE

**COLOUR:** Straw yellow color with new-greenish gold reflections, fine bubbles with good release and constant rise, marked crown and medium persistence, powerful tears.

**AROMAS:** Marked by ripe white fruity notes (candied pear, melon, pineapple), baked apple, floral (jasmine, dried flower pomander) and vegetal notes (dried straw) and an ending presence on the nose of aging notes (toasted bread, mushroom, yeast) with light aromas of toasted nuts.

**IN THE MOUTH:** Powerful, yet fresh and pleasant, on the palate, with a melted and strongly integrated carbon dioxide, medium-high acidity (lactic, orange peel) softened by a marked sweetness, which enhances the creamy aftertaste, while the carbon dioxide is fine and refreshing, with a sweet and powerful ending.