



CAVA PARATÓ Brut Nature Reserva Organic



Reserva Cava aged for more than 24 months in our cellars. When disgorging, we don't add any dosage, keeping the minimum residual sugar level. Dry, serious, round and matured. It is therefore a cava brut nature to accompany any dish except sweet desserts.

VARIETY 42% Xarel·lo
42% Macabeo
09% Parellada
07% Chardonnay

FERMENTATION Second fermentation is done in bottle during 45 days at 13°C, afterwards it ages on the lees (yeast cells) until its "disgorgement" for at least 18 months.

ANALYSIS

°Alcohol	11'60	%vol.
ATT	6,57	gr/l. tartaric acid
AVR	0,26	gr/l. acetic acid
Sugar	1,20	gr/l. (glucose+fructose)
SO2	12/72	mgr/l.
CO2	5,90	

TASTING NOTE

COLOUR: Pale gold-nut yellow color with a pineapple-green border, lively and fine bubbles, good release and constant ascent, wide crown, well-marked and medium-long persistence, fine tear and medium thickness.

AROMAS: Aromas marked from the beginning by the aging notes on yeasts, it reminds us of brioche notes (toasted bread, butter), toasted nuts, vegetables (dried flower) on a background of ripe white fruit (pear, baked apple, melon) and slightly balsamic finish (fennel, pine resin).

IN THE MOUTH: Fresh in the mouth and with nerve, quite integrated but lively carbonation, light creamy character, fresh acidity that gives it longevity (lemon skin, lime, lactic touch), dry, fruity aftertaste and long persistence, with a soft finish vegetable-balsamic that highlights the freshness.



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.

