

CAVA ELIAS I TERNS *Brut Nature Gran Reserva*



Gran Reserva Cava with strong personality. In its composition, Xarel·lo is the predominant variety with a touch of wood that gives different sensations. The structure on the palate and the notes of long aging, make it suitable to accompany a meal. The service temperature should be a little higher than usual because of its long aging, and it makes it much more attractive and complex.

VARIETY 61% Xarel·lo
24% Macabeo
16% Chardonnay
Cava base wine fermented and aged in barrels of American, Tronçais and Hungarian oak.

TIRAGE 04-2010

FERMENTATION 2nd fermentation in bottle during 60 days at a temperature of 13°C and ageing with lees during a minimum of 60 months, until its disgorge.

ANALYSIS

°Alcohol	12'10	%vol. 20°C
Total Acidity	3,50	gr. sulf/l.
Volatile acidity	0,31	gr. acet/l.
Sugar Reducers	1,10	gr/l.
SO2 LL/T	09/48	mgr/l.
pH	3,09	

TASTING NOTE

COLOUR: Straw yellow-golden color and new gold reflections, forming a string of constant and persistent small bubbles and wide crown.

AROMAS: Wide aromatic palette derived from the interaction between barrel aging and yeast mothers, where notes of toasted wood stand out, a light touch of rust and notes of brioche and pastry cream, on the background a vegetable touch (dry straw, mimosa) and maintaining a fruit finish ripe white (baked apple and dried apricot).

IN THE MOUTH: Smooth on the palate at the same time that it lives, with carbonic in full integration with the wine and a silky sensation on the soft palate. Light refreshing citric acidity combined with fresh vegetable and balsamic notes (fennel, thyme, cut grass) with a long finish, aftertaste of toasted nuts and a somewhat sweet-sour aftertaste.