



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 41% Xarel·lo
36% Macabeo
16% Chardonnay
07% Parellada

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	11'95 %vol.
ATT	5,97 gr/l. tartaric acid
AVR	0,20 gr/l. acetic acid
Sugar	0,90 gr/l. (glucose+fructose)
SO2	12/67 mgr/l.
CO2	6,25

TASTING NOTE

COLOUR: Pale new gold yellow color with a greenish rim, fine bubbles, good release and constant rise, wide, well-marked crown and long persistence, thin and shiny tears.

AROMAS: Reminiscent aromas of fresh fruit (pear, golden apple and ripe banana), floral (white flower), vegetal notes (dried moss) and balsamic (pine leaf) and presence of aging notes (baked bread, toast, fresh yeast) and background of forest and humid land.

IN THE MOUTH: Fresh and pleasant entry in the mouth, fairly integrated carbon dioxide, soft in the mouth and creamy character, fresh acidity (lemon peel, green walnut), dry, fruity aftertaste and long persistence and creamy sensation, structured and balsamic aftertaste (eucalyptus) and gently mineral (granite, dried algae).



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.

