

## ÀTICA CAVA Extra Brut Gran Reserva Organic



Cava Extra Brut Gran Reserva: aged a minimum of 30 months on lees, provides both aromatic and complex palate with spacious and elegant fruity cooked and baked fish. It is an excellent appetizer on warm days.

**VARIETY** 85% Xarel·lo  
15% Chardonna

**FERMENTATION** 2ª fermentation in bottle during 45 dias at a temperature of 13 °C and ageing with lees during a minimum of 30 months, until its disgorge.

**ANALYSIS**

°Alcohol.....	11'90	%vol.
Total Acidity .....	3,90	gr/l.
Volatile Acidity .....	0,29	gr/l.
Sugar .....	4,65	gr/l.
SO2.....	10/66	mgr/l.
CO2 .....	5,85	

### TASTING NOTE

**COLOUR:** Straw yellow color old gold, fine bubbles with constant release, compact crown and medium tear.

**AROMAS:** Elegant aromas with relevance of ripe fruits (banana, melon), citrus and derivatives of long aging such as sweet spices and roasted nuts (hazelnut, almond) with notes of yeast and pastry (cream, bun) and background of dried mushrooms.

**IN THE MOUTH:** The palate is marked by the presence of creamy, melted and integrated CO2; greasy sensation polished by aging; citric acidity (dried orange peel) and aftertaste of candied fruit (apricot, peach) with a mineral aftertaste (gypsum, algae dry).



**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.

Silver Medal – XXV Competition of wine and cava from Catalunya – Girovi 2020