



CAVA PARATÓ Brut 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.

PARATÓ

Reserva Cava where the fruit is the protagonist. Minimum aging of 15 months in our cellars. During the disgorging, we add the dosage that gives its personality and enhances the fruity notes of Brut. Ideal to accompany a meal from entering until dessert or aperitif.

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

FERMENTATION Second fermentation in the bottle for 45 days at 13 ° and aging on fine lees until the time of disgorgement for at least 18 months.

ANALYSIS

| | |
|-----------------------|-------------|
| °Alcohol | 11'60 %vol. |
| Total Acidity | 4,40 gr/l. |
| Volatile Acidity..... | 0,29 gr/l. |
| Sugar | 11,15 gr/l. |
| SO2 | 8/82 mgr/l. |
| CO2 | 5,95 |

TASTING NOTE

COLOUR: Pale new gold yellow color and greenish-lemon oil rim, with fine bubbles, good release and constant rise, powerful and persistent crown, marked tears.

AROMAS: Reminiscent aromas of fresh fruit (pear, apple) and ripe fruit (banana, melon), floral (magnolia, dried flower pome), vegetal notes (dried straw) mixed with dried fruits (toasted hazelnut). Good presence of aging notes (baked bread, toast, dry yeast and pastry cream).

IN THE MOUTH: Fresh and pleasant entry into the mouth, melted and smooth carbon in the mouth, medium-high acidity with hints of blood orange, lemon peel, moderate sweetness that complements the fruity aftertaste and the creamy sensation, full-bodied, with a balsamic aftertaste (aniseed, menthol) and slight earthy character (chalky, dried mushroom).

Silver Medal – “Concours Berliner Wine Trophy 2021”
Silver Medal – “Concours International Challenge 2020”
Silver Medal – “Concours Decanter 2019”
Gold Medal – “Concours Mundus Vini 2019”
Gold Medal – “Concours Sakura, Japan Women’s Wine Awards 2016”
Silver Medal – “Concours Mondial Bruxelles 2013”
Guía Peñín 2019: 86 points.