

ÀTICA CAVA Extra Brut Gran Reserva Organic



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Cava Extra Brut Gran Reserva: With a minimum aging of 30 months on lees, it brings great complexity both aromatically and on the palate, with broad and elegant nuances of ripe fruit and the effects of aging on yeast. It pairs well with a meal from start to finish, including both cold and hot appetizers, as well as braised meats and baked fish. An excellent aperitif on hot days.

VARIETY 85% Xarel·lo
15% Chardonna

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

ANALYSIS

°Alcohol	11'85 %vol.
ATT	5,89 gr/l. tartaric acid
AVR	0,33 gr/l. acetic acid
Sugar	3,35 gr/l.
SO2	13/52 mgr/l.
CO2	6,55

TASTING NOTE

COLOUR: Straw yellow color with new gold-copper reflections, fine bubbles with constant release, well-maintained crown and medium tears.

AROMAS: On the nose there are aromas of ripe fruits (banana, peach, cooked apple), citrus and notes of long aging such as sweet spices, memories of dried fruits (almond, ripe walnut) and notes of dry yeast, mushroom and pastry (cream, bun). on a background of dried flower and hay.

IN THE MOUTH: Palate dominated by the presence of creamy, melted and strongly integrated carbonic, fatty/creamy sensation and polished by aging, citric acidity (dried tangerine peel, grapefruit) and aftertaste of candied fruits (apricot, apple), final earthy sensation and refreshing dry vegetable/balsamic aftertaste.



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