



CAVA PARATÓ Semi Seco Reserva



PARATÓ

VARIETY 34% Xarel·lo
30% Parellada
25% Macabeo
11% Chardonnay

FERMENTATION second fermentation in bottle during 6 weeks at 13°C and aging on fine lees until the time of disgorgement for a minimum of 15 months.

ANALYSIS

°Alcohol	11,70 % vol.
Total Acidity	4,00 gr/l.
VolatileAcidity ...	0,18 gr/l.
Sugar	38,00 gr/l.
SO2	19/74 mgr/l.
CO2	6,05

TASTING NOTE

COLOUR: Pale golden yellow in colour with lemon green reflections, fine bubble and a constant rosary, slow climbing and an ample and persistent crown on the sides of the glass.

AROMAS: Primary aromas with very ripe fruit reminders (pear, golden apple, ripe bananas), a varietal with a floral reminder, cut and dry grass, a hint of aniseed, a background of yeast and citric nuances.

IN THE MOUTH: In the mouth, fine and agreeable carbonic gas, refreshing sensation moderately citric, lengthy retro-taste, retro-nasal white ripe fruit, pastries (brioche) and very marked creaminess and sweetness.



Organic Viticulture: all our wines are made with grapes from our vineyards in conversion to organic farming.

Vine Growers – WineMakers

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