

CAVA ELIAS I TERNS *Brut Nature Gran Reserva*



Gran Reserva Cava with strong personality. In its composition, Xarel.lo is the predominant variety with a touch of wood that gives different sensations. The structure on the palate and the notes of long aging, make it suitable to accompany a meal. The service temperature should be a little higher than usual because of its long aging, and it makes it much more attractive and complex.

VARIETY 32% Parellada
30% Xarel.lo
25% Macabeo
13% Chardonnay
Cava base wine fermented and aged in barrels of American, Tronçais and Hungarian oak.

TIRAGE 04-2008

FERMENTATION 2nd fermentation in bottle during 60 days at a temperature of 13°C and ageing with lees during a minimum of 60 months, until its discharge.

ANALYSIS

°Alcohol	11'85	%vol. 20°C
Total Acidity	3,65	gr. sulf/l.
Volatile acidity	0,29	gr. acet/l.
Sugar Reducers	1,15	gr/l.
SO ₂ LL/T	10/46	mgr/l.
pH	3,17	

TASTING NOTE

COLOUR: Straw yellow-old gold color and copper reflections, forming a string of small bubbles, slowly rising and medium crown, the result of long aging with the mothers.

AROMAS: Complex aromas and marked by the long aging with mothers, of ripe fruity notes (quince, melon), toasted nuts intertwined with notes of burnt woods, lactic notes such as melted butter, dried flower (chamomile) and mushroom and toast backgrounds.

IN THE MOUTH: Entry into the mouth with marked creaminess and carbonic dominated by aging and a crunchy sensation, refreshing for notes of citrus fruits (mandarin, orange peel), long aftertaste and aftertaste of vegetal-balsamic memory (low-forest grass, coriander).