



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.



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
33% Xarel·lo
32% Macabeo
18% Parellada
17% 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.....	11'85	%vol.
Total Acidity	3,85	gr/l.
Volatile Acidity	0,21	gr/l.
Sugar	9,85	gr/l.
SO2	14/69	mgr/l.
CO2	5,80	

TASTING NOTE

COLOUR: Pale yellow gold, lemon color with lime-green reflections, small bubbles with constant release, large persistent crown and fine tears.

AROMAS: Aromas reminiscent of fresh fruit (pear, apple, and green banana), floral (orange blossom and dried flower knob), vegetal notes (dry straw) and balsamic (pine leaf) and presence of aging notes (baked bread, toast, dry yeast).

IN THE MOUTH: Fresh and pleasant entry on the palate, integrated and smooth carbonic in the mouth and fresh acidity (grapefruit, lemon peel), moderate sweetness that complements the fruity aftertaste and creamy sensation, full-bodied and refreshing balsamic aftertaste (orange blossom leaf) and some minerality (gypsum, limestone).

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.