

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 34% Macabeo
25% Xarel·lo
25% Parel·lada
16% Chardonnay
Cava base wine fermented and aged in barrels of American, Tronçais and Hungarian oak.

TIRAGE 03-2007

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	11,95	%vol. 20°C
Total Acidity	4,00	gr. sulf/l.
Volatile acidity	0,31	gr. acet/l.
Sugar Reducers	1,25	gr/l.
SO ₂ LL/T	12/65	mgr/l.
pH	3,13	

TASTING NOTE

COLOUR: Dry straw yellow color, old gold reflections, forming a string of small bubbles, slowly rising and medium crown, the result of long aging with its lees.

AROMAS: Marked tertiary aromas derived from aging and complex, where toasted nuts (dried walnut, carob), roasted wood, dairy (ripened butter) and the end of pastries stand out.

IN THE MOUTH: The mid palate shows a fine and integrated carbonic, elusive in the mouth, citric acidity (dry orange peel), unctuous with creaminess, long aftertaste, vegetal aftertaste (dried flower) and a refreshing slightly bitter finish.