



## Cava Castell d'Olèrdola Brut

**Designation of Origin:** Cava, a sparkling wine which is made following the traditional method, has fully established its identity in markets abroad in the last thirty years. Native grapes, a warm climate and the growing country all contribute to its distinctive character. Today Cava is second only to Champagne in world sales of sparkling wines. Cava's name derives from the Spanish word for an underground cellar, which became the term for the production method.

**Varietals:** Macabeo (45%), Parellada (30%), Xarel·lo (25%).

**Winemaking:** Temperature controlled fermentation off the skins.

**Ageing:** The second fermentation takes place in the bottle, following the traditional method. It stays in the cellar about 12 months before disgorging.

**Graduation:** 11.5% by Vol.

**Total acidity:** 3.80 gr/l (s.a.)

**Sugar:** 8 gr/l.

**Type of bottle:** Cava, green, 75 cl.

**Tasting note:** Bright yellow in colour. Pale, with some green hints. Generous bubble detachment. Its clean and fruity aroma, gives off some notes derived from its ageing. In the mouth it is well balanced. Slightly fruity.