



## Cava Castell d'Olèrdola Brut Nature Gran Reserva 2004

**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:** Chardonnay (40%), Xarel·lo (30%), Parellada (30%).

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

**Ageing:** The Chardonnay grapes were fermented and aged on their lees during six months in Allier French oak barrels. The second fermentation takes place in the bottle, following the traditional method. It stays in the cellar for more than thirty months before disgorging.

**Graduation:** 12% by Vol.

**Total acidity:** 3.8 gr/l (s.a.)

**Sugar:** 1.2 gr/l.

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

**Tasting note:** Pale yellow in colour. Bright and limpid. Good bubble detachment. Intense aroma, fruity and with some fine notes derived from the ageing. Silky in the mouth, with a well balanced acidity. Fruity, with smoked notes. Long after taste.