



Cava Castell d'Olèrdola Semi Seco

Semi dry cava

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%), Xarel·lo (30%) Parellada (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 for about twelve months.

Graduation: 11.5% by Vol.

Sugar: 37 gr/l.

Acidity: 3.8 gr/l. (s.a.).

Type of bottle: Cava, green, 75 cl.

Tasting note: Bright pale yellow colour. Fine floral aromas, with ageing hints. Sweet and well balanced in the mouth, this is a broad and persistent wine.