

## Designation of Origin

D.O Cava

## Ageing

The second fermentation takes place in the bottle, following the traditional method. It stays in the cellar for about fifteen months before disgorging.

## Type of bottle

Cava, green, 75 cl. and 37.5 cl.

## Varietals

Xarel-lo (45%), Macabeo (30%),  
Parellada (25%).

## Winemaking

White base wine, DO Cava. Alcoholic fermentation with temperature control in stainless steel tanks.



“ Blue Festival is an exponent of the elegance and sophistication of the Peralada Musica Festival. ”

Simó Serra. Winemaker.

## Tasting Note

Pale yellow colour. Good bubble detachment. Thanks to its ageing, it has developed a fine aroma with fruit notes and a hint of pastry. Its well balanced structure, elegance and sensorial richness give it its unmistakable personality.

## Analysis

ABV: 11.50% by Vol.  
Free SO<sub>2</sub>: 24 mg/l.  
Total SO<sub>2</sub>: 95 mg/l.  
Total acidity: 4.00 g/l (s.a.).  
Volatile acidity: 0.18 g/l (a.a.).  
Sugar: 8 g/l.

# Brut Reserva Blue Festival

