66 A cava capable of being the protagonist of the most special and festive moments. **99**

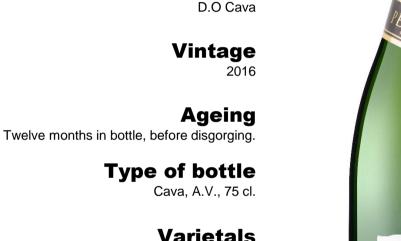
Simó Serra. Enólogo.

Tasting Note

Pale yellow colour with greenish nuances. Clean and bright. Its generous stream of fine bubbles forms a perfect crown. It has a clean aroma, with fruity hints and a slight ageing tone. Dry and smooth on the palate, it is complex in the mouth and has a good tasting balance.

Analysis

ABV: 11.5% by Vol. Free SO2: 20,48 mg/l. Total SO2: 76,8 mg/l. Total acidity: 3,7 g/l (s.a.). Volatile acidity: 0.25 g/l (a.a.). Residual sugar: 1.2 g/l.



Parellada (65%), Xarel·lo (20%), Macabeu (15%)

Designation of Origin

PERELADA

DES DE 1923

Winemaking

Temperature controlled fermentation of the first must.

Brut Nature Vintage

PERELADA

BRUT NATURE VINTAGE

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