

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 twelve months.

Type of bottle

Cava, green, 75 cl.

Varietals

Macabeu (35%), Xarel·lo (33%), Parellada (32%).

Winemaking

Temperature controlled fermentation of the must.



“ A classic cava, made from wine from the three typical varieties, which ages twelve months before disgorgement. ”

Simó Serra. Winemaker.

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.

Analysis

Graduation: 11.50% by Vol.
Total acidity: 3.80 g/l (s.a.).
Sugar: 37 g/l.

Perelada Semi Sec

