

**Designation of Origin**

D.O Cava

**Vintage**

2015

**Ageing**

At least 12 months in the bottle, before disgorging.

**Type of bottle**

Cava, A.V., 75 cl.

**Varietals**

Xarel-lo (34%), Parellada(26%), Macabeu(25%),  
Chardonnay(15%).

**Winemaking**

Temperature controlled fermentation of the first must.



“ It is made only in exceptional vintages from a careful selection of wines using the the typical varieties for cava, in perfect balance with the Chardonnay. ”

Simó Serra. Winemaker.

**Tasting Note**

Pale yellow colour with greenish nuances. Limpid and bright. Generous stream of fine bubbles, forming a crown. Its aroma is clean, fruity and long. Dry, smooth, complex and elegant in the mouth, it has a good gustative balance.

**Analysis**

ABV: 11.50% by Vol.  
Free SO2: 21,76 mg/l.  
Total SO2: 76,8 mg/l.  
Total acidity: 3,70 g/l (s.a.).  
Volatile acidity: 0.22 g/l (a.a.).  
Residual sugar: 1.10 g/l.

**Brut Nature Cuvée Especial**

