

Designation of Origin

D.O Cava

Vintage

2011

Ageing

At least 30 months in the bottle, before disgorging.

Type of bottle

Special D.P., green color A.V., 75 cl.

Varietals

Pinot Noir (45%), Chardonnay (25%),
Chardonnay fermented in oak(20%), Xarel·lo (5%),
Macabeu (2,5%), Parellada (2,5%)

Winemaking

Vinification of the free run juice under
controlled fermentation.
Part of the Chardonnay wine (20%) has been
fermented in Allier French oak barrels and
aged on the lees for four months.



“ In 1959 on the occasion of the U.S. President’s visit to Spain, Perelada selected a special cava reserve. Cava Gran Claustro was born thanks to the success of that selection. ”

Simó Serra. Winemaker.

Tasting Note

Pale yellow colour, with hints of green. Clean and bright. It has a generous and steady bubble stream that forms a perfect crown. On the nose there are ripe fruit aromas and ageing notes. This wine has a well balanced taste, slightly fruity, dry and smooth. It is broad and persistent in the mouth.

Analysis

ABV: 12% by Vol.
Free SO₂: 20,48 mg/l.
Total SO₂: 70,40 mg/l.
Total acidity: 4 g/l (s.a.).
Volatile acidity: 0.29 g/l (a.a.).
Residual sugar: 1.80 g/l.

Gran Claustro Cuvée Especial Gran Reserva