



“ The Marc de Cava Perelada comes from a blend of several distillations from the skins of the Macabeu, Xarel·lo and Parellada grapes that are produced and selected during the elaboration of our cavas. ”

Simó Serra. Winemaker.

Type of bottle

Iris Image, Persia colour, 70 cl.

Varietals

Macabeu, Xarel·lo and Parellada orujo.

Winemaking

Marc de Cava is elaborated by mixing different distillations of pomace (leftover skins and seeds of after pressing) that are obtained and selected during the elaboration of our Cavas.

Marc de Cava ages in oak barrels.

Tasting Note

Golden yellow colour. Its aroma is reminiscent of nuts, and it has a smooth and velvety taste.

Analysis

ABV: 42% by Vol.

Marc de Cava