

Designation of Origin

D.O Cava

Vintage

2015

Ageing

The second fermentation takes place in the bottle, following the traditional method. It stays in the cellar for at least nine months before disgorging.

Type of bottle

Cava, A.V., 75 cl.

Varietals

Xarel·lo (42%), Parellada (30%), Macabeu (28%).

Winemaking

Temperature controlled fermentation of the first must.



“ Be glad of life because it gives you the chance to love and to work, to play and to look up at the stars. ”

Henry Van Dyke (1852-1933)

Tasting Note

Bright yellow colour with light green reflections. Bright and clean. Generous bubble detachment. On the nose it s clean and fruity, with some ageing notes.

Very expressive. In the mouth there are ripe fruits, with a hint of nuts and a good balance. Long lasting, tasty, powerful in the mouth.

Analysis

ABV: 11,50% by Vol.
Free SO₂: 23,04 mg/l.
Total SO₂: 80 mg/l.
Total acidity: 3,70g/l (s.a.).
Volatile acidity: 0,22g/l (a.a.).
Residual sugar: 6 g/l.

Stars Brut & Brut

