

Designation of Origin

D.O Cava

Vintage

2016

Ageing

At least 15 months in the bottle, before disgorging.

Type of bottle

Cava, anti V, 75 cl.

Varietals a

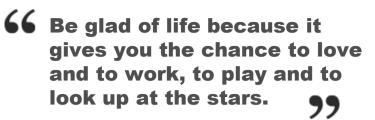
Xarel·lo (60%), Parellada (25%), Chardonnay (15%).

Winemaking

Temperature controlled fermentation of the first must.



Stars Brut Nature Reserva



Henry Van Dyke (1852-1933)

Tasting Note

Pale yellow colour with greenish hints.

Bright and clean. Its generous stream of fine bubbles forms a perfect crown.

In the nose it is clean, with fruity notes and marked ageing notes.

Dry, smooth and complex in the mouth, it has a great tasting balance.

Analysis

ABV: 11,50% by Vol. Free SO2: 21,76 mg/l. Total SO2: 76,8 mg/l. Total acidity: 3,7 g/l (s.a.). Volatile acidity: 0,22 g/l (a.a.). Residual sugar: 1,2 g/l.

pH: 3.01 P: 5.5 bar

