

Designation of Origin

D.O Cava

Vintage

2019

Ageing

At least 12 months in the bottle, before disgorging.

Type of bottle

Cava, A.V., 75 cl.

Varietals

Xarel-lo (40%), Parellada(30%), Macabeu(20%),
Chardonnay(10%).

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. ”

Elisabet Figueras. Winemaker.

Tasting Note

Pale yellow colour with greenish nuances.
Limpid and bright. Generous stream of fine bubbles, forming a crown. Its aroma is subtly citric and clean.
Crisp, complex and elegant on the palate, it has an excellent balance.

Analysis

ABV: 11.50% by Vol.
Free SO2: 15-25 mg/l.
Total SO2: < 120 mg/l.
Total acidity: 3,5-4,0 g/l (s.a.).
Volatile acidity: < 0,22 g/l
Residual sugar: 0-2,5 g/l.



Brut Nature Cuvée Especial