

Designation of Origin

D.O Cava

Vintage

2017

Ageing

More than 30 months in the bottle, before disgorging.

Type of bottle

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

Varietals

Pinot Noir (50%), Chardonnay (25%),
Chardonnay (*barrique)(25%).

Winemaking

Elaborated from selected wines of the 2017 vintage obtained from vineyard protected by the Cava Designation of Origin. Vinification of the free-run must, under controlled fermentation.*Part of this Chardonnay wine (20%) has been fermented in French "Allier" oak barrels and aged on the lees for 4 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. ”

Elisabet Figueras. Winemaker.

Tasting Note

Light straw yellow color, with slight greenish tones. Limpid and brilliant. Continuous emission of fine bubbles, with crown formation. Clean aroma of ripe fruit, with crianza tones and toasted notes. Slightly fruity flavor, unctuous, with hints of oak, dry and smooth, with a good balance. Ample and long on the palate

Analysis

ABV: 11.50% by Vol.
Free SO₂: 15-25 mg/l.
Total SO₂: ≤ 120 mg/l
Total acidity: 3,5- 4,2 g/l (s.a.).
Volatile acidity: ≤ 0.3 g/l (a.a.).
Residual sugar: 0 - 2 g/l.

Gran Claustro Cuvée Especial Gran Reserva

