

## Designation of Origin

D.O Cava

## Vintage

2017

## Ageing

At least 15 months in the bottle, before disgorging.

## Type of bottle

Cava, anti V, 75 cl.

## Varietals

Macabeu (40%), Xarel·lo (30%), Parellada (30%).

## 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

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 SO<sub>2</sub>: 15-25 mg/l.

Total SO<sub>2</sub>: ≤120 mg/l.

Total acidity: 3,7-4,0 g/l (s.a.).

Volatile acidity: ≤ 0,3 g/l (a.a.).

Residual sugar: 7-9 g/l.

# Stars Brut Reserva