

Designation of Origin

D.O Cava

Ageing

Minimum of 9 months in bottle, before disgorging.

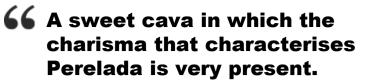
Varietals

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

Winemaking

Made from selected wines under the Designation of Origin Cava.





Elisabet Figueras. Winemaker.

Tasting Note

Bright pale-yellow colour. Fine floral aromas, with ageing hints. Sweet and well balanced in the mouth, this is a broad and persistent wine.

Analysis

ABV: 11,5% 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: ≤ 0,3 g/l (a.a.). Residual sugar: 36-39 g/l.



Perelada Semi Sec

