

Designation of Origin

D.O Cava

Vintage

2018

Ageing

At least 15 months in the bottle, before disgorging.

Varietals

Xarel-lo (45%), Macabeu (20%), Parellada (15%),
Chardonnay (10%), Pinot Noir (10%).

Winemaking

Made from selected wines from the 2018 vintage,
certified by the Cava Designation of Origin, vinified
with free-run juice under controlled fermentation.



“ 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.

Ideal as an apéritif and to serve with seafood, fish, meat and some fresh cheeses. Serve at a temperature of 6-8°C.

Analysis

ABV: 11,50% by Vol.

Free SO₂: 15-25 mg/l.

Total SO₂: ≤120 mg/l.

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

Volatile acidity: ≤ 0,3 g/l (a.a.).

Residual sugar: 8 g/l.

