



CAVA PARATÓ Brut Nature Reserva Organic



Reserva Cava aged for more than 24 months in our cellars. When disgorging, we don't add any dosage, keeping the minimum residual sugar level. Dry, serious, round and matured. It is therefore a cava brut nature to accompany any dish except sweet desserts.

VARIETY 44% Xarel·lo
34% Macabeo
15% Parellada
07% Chardonnay

FERMENTATION Second fermentation is done in bottle during 45 days at 13°C, afterwards it ages on the lees (yeast cells) until its "disgorgement" for at least 18 months.

ANALYSIS	°Alcohol	11'60 %vol.
	ATT	3,95 gr/l. tartaric acid
	AVR	0,16 gr/l. acetic acid
	Sugar	0,75 gr/l. (glucose+fructose)
	SO2	12/68 mgr/l.
	CO2	5,85

TASTING NOTE

COLOUR: Straw-yellow color and reflections of new gold-green oil, fine bubbles with good detachment and constant ascent, crown and medium persistence, glyceric tear.

AROMAS: Marked by fruity notes of ripe white fruits (melon, pineapple), apple jam, floral (dried blossom apple) and vegetal-balsamic notes (anise, dry straw) and a finish on the nose with the presence of aging notes (toasted bread, mushroom, yeast) with light aromas of toasted nuts and a mineral-earthly finish.

IN THE MOUTH: Powerful at the same time serious mouthfeel, carbonation strongly integrated in the wine, creamy bubble, medium-high acidity made up by aging (all dairy, orange peel), aftertaste with a creamy memory, lively carbonation and slightly liquorice aftertaste and sweet point due to aging itself.



Vegan Wine: This product is certified as Vegan.



Organic Wine: This label guarantees that this wine has been produced following the rules of organic farming, which has been controlled throughout the process of production, processing, packaging and commercialization.

