



CAVA PARATÓ Brut Reserva Organic



PARATÓ

Reserva Cava where the fruit is the protagonist. Minimum aging of 18 months in our cellars. During the disgorging, we add the dosage that gives its personality and enhances the fruity notes of Brut. Ideal to accompany a meal from entering until dessert or aperitif.

VARIETY 42% Xarel·lo
34% Macabeo
15% Parellada
07% Chardonnay

FERMENTATION Second fermentation in the bottle for 45 days at 13 ° and aging on fine lees until the time of disgorgement for at least 18 months.

ANALYSIS	°Alcohol	11'60	%vol.
	ATT	4,05	gr/l. tartaric acid
	AVR	0,16	gr/l. acetic acid
	Sugar	9,80	gr/l. (glucose+fructose)
	SO2	10/76	mgr/l.
	CO2	5,95	

TASTING NOTE

COLOUR: Straw-yellow colour with new-green gold reflections, fine bubble with good detachment and constant ascent, marked crown and medium persistence, powerful tear.

AROMAS: Marked by fruity notes of ripe white fruits (candied pear, melon, pineapple), baked apple, floral (jasmine, dried flower apple) and vegetal notes (dried straw) and finish on the nose with the presence of aging notes (toasted bread, mushroom, yeast) with light aromas of toasted nuts.

IN THE MOUTH: Powerful at the same time as fresh and pleasant, deep and strongly integrated carbonation, medium-high acidity (lactic, orange peel), moderate sweetness and complemented by a creamy-buttery sensation in the aftertaste, refreshing carbonation and fresh and salty finish.



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.

Gold Medal – “Concours Challenge International du Vin 2024”

Bronze Medal – “Concours Decanter 2024”

Silver Medal – “Concours Berliner Wine Trophy 2021”

Silver Medal – “Concours International Challenge 2020”

Silver Medal – “Concours Decanter 2019”

Gold Medal – “Concours Mundus Vini 2019”

Gold Medal – “Concours Sakura, Japan Women’s Wine Awards 2016”

Silver Medal – “Concours Mondial Bruxelles 2013”

Guía Peñín 2019: 86 points.