

Country

Spain

Region

Cava

Grape Varieties

Macabeu (30%), Xarel·lo (45%), Parellada (25%)

Technical analysis

Alcohol: 11.5% ABV

Residual sugar: 8 g/l.

UPC code

857756000644



Winemaking

White base wine, D.O. Cava. Temperature controlled fermentation in stainless steel tanks. The second fermentation takes place in the bottle, following the traditional method. It stays in the cellar for about fifteen months before disgorging.

Tasting note

Pale yellow color. Good bubble detachment. Thanks to its ageing, it has developed a fine aroma with fruit notes and a hint of pastry. Its well balanced structure, elegance and sensorial richness give it its unmistakable personality.