CARTA NEVADA

D.O. CAVA

The creation of the base wine
The grape varieties used in the creation of the base wine for this Cava are Macabeo, Xarel·lo and Parellada.
Harvest starts at the end of August with the Macabeo, and ends at the beginning of October with Parellada.
Picking is done by hand, and the grapes are brought to the winery in 25kg capacity plastic boxes.
From these grapes, in pneumatic presses we obtain the grape juice. The juice is left to rest for 24 hours in a static decantation to drop its sediment. Once it is clean, it is transferred to the fermentation tanks, keeping each variety separate from the others.
The first fermentation is done in stainless steel tanks, at controlled temperatures between 14 and 16°C. Into these tanks we introduce the fermentation yeasts, which come exclusively from our own Freixenet cultures, and the first fermentation begins.
This fermentation lasts between 10 and 15 days, and once it is complete the wine is racked and clarified and blend is prepared ready for bottling, and the secondary fermentation in bottle.

Coupage
Macabeo, Xarel·lo and Parellada in equal parts.

Tasting note
A classic Cava created from an equal proportion of Macabeo, Xarel·lo and Parellada, indigenous to the Penedes region.
A star bright yellow, with hints of gold. Mid sized bubbles forming a good crown.
Fresh and appealing on the nose. Elegantly floral white flowers (acacia tree subtle), with notes of fresh fruit (green apple) and some subtle notes of citrus (lemon).
Well structured in the palate, refreshing, softly balanced acidity with a lively sparkle and a very attractive floral finish.
The finishing dosage liquor is made from the same blend of grapes, aged for 12 months in chestnut barrels.
Five sweetness levels are made, Brut, Extra Dry, Dry, Medium Dry and Sweet.

Analysis
Alcohol: 11,50% vol.

Total acidity: 3,80 g/l

pH: 2,97

Dosage: Brut 9 g/l, Extra Dry 15 g/l, Dry 20 g/l, Medium Dry 38 g/l, Sweet 52 g/l

Ageing
Between 10 and 15 months.