

VINTAGE RESERVA 2014

D.O. CAVA



The creation of the base wine The grape varieties used to make the base wine for this cava Vintage 2014 were: Macabeo, Xarel-lo and Parellada.

The Macabeo harvest started towards the end of August, and finished in mid September followed by Xarel-lo. The Parellada was harvested throughout October.

All grapes were hand harvested and brought to the winery in 25kg capacity self-draining plastic boxes.

Pneumatic presses were used to extract the must from these grape varieties, taking only the free run juice, but using no pressure within the press. The must was left to rest for 24 hours to decant its solid matter, and was then transferred to stainless steel tanks for a temperature controlled fermentation, using our own selected yeast strains.

The fermentation lasted between 10 and 12 days, and once complete, the young wines were racked and conditioned separately, by variety, and prepared for the final blend and bottling, followed by the subsequent secondary fermentation in bottle.

Blend

50% Macabeo, 15% Xarel-lo y 35% Parellada.

Tasting note

This is a high quality cava, much appreciated by lovers of unsweetened cavas, for its optimal degree of ageing, and the balance achieved between acidity and body.

Pale yellow in colour, with some touches of green.

There is a fine, abundant, persistent mousse, which rises quickly in the glass to form a good crown.

The nose is refreshing and appealing, with fruity notes and a nice citrus backdrop.

Very lively on the palate, full of complex flavours, but well balanced by a fine, integrated sparkle in a most agreeable finish.

Analysis

Alcohol: 12,00% vol

Total acidity: 3,60 g/l

pH: 2,95

No dosage: (residual sugar < 3g/l.)

Ageing

Upon vintage