

# PAUL CHENEAU // BRUT RESERVA



**Type** CAVA – Brut Reserva      **Winemaker** Joan Rovira

**Harvest** Handpicked grapes from mid-August until the end of September

**Grape Varieties** 45% Macabeo 40% Xarel·lo 15% Chardonnay

**Winemaking Process** After a careful selection of the grapes from our vineyards, 1<sup>st</sup> fermentation takes place in stainless steel tanks at a very low temperature between 12–14 °C in order to assist the creation of secondary aromas. The wine obtained undergoes 2<sup>nd</sup> fermentation in the bottle according to the traditional “Méthode Champenoise”. The cava ages on its lees in the silence of our cellar

**Bottle Ageing** 24 months      **Service Temperature** Between 5 - 7 °C

## Sensorial Analysis

**Appearance** Straw yellow color with greenish undertones. Fine and constant bubbles forming a delicate crown

**Nose** Elegant fruity notes and remaining aromas of honey, almonds and dried herbs wrapped in biscuit, toasty fragrance

**Palate** On the palate vibrant acidity balanced with velvety, toasty & honeyed mouth feel. Elegant & complex cava with nice carbonic finish

**Food Match** Its delicate and sophisticated character combines this cava perfectly with any kind of light dishes and it is ideal for softly-seasoned meals and faultless aperitif

<b>Technical Analysis</b>	Alcohol Content	12 % vol.	Total Acidity	4.0 g/l. ATS / 6.1 g/l. ATT
	Total Sugars	12 g/l.	CO2 Overpressure	5.5 bars

## **Awards**

2012	Prague Wine Trophy Decanter	Gold Medal Bronze Medal
2014	Catavinum World Wine & Spirits Competition Wine & Spirits magazine	Silver Medal Best Buy
2015	Catavinum World Wine & Spirits Competition San Francisco International Wine Competition	Silver Medal Silver Medal
2016	Catavinum World Wine & Spirits Competition San Francisco International Wine Competition	Silver Medal Silver Medal
2017	San Francisco International Wine Competition Catavinum World Wine & Spirits Competition	Double Gold Medal Silver Medal
2018	Catavinum World Wine & Spirits Competition San Francisco International Wine Competition	Silver Medal Silver Medal

CAVA Brut RESERVA

*Paul Cheneau*®  
R.E. 8B

El Cava Paul Cheneau se elabora desde 1976, fruto de la experiencia de su origen. Es un vino fresco, bien equilibrado y rico en matices, elaborado con las variedades blancas autóctonas: Macabeo, Xarel.lo, Parellada y Chardonnay.

Cava Paul Cheneau is produced since 1976, following the expertise of its origin. It is a fresh well balanced and rich sparkling wine, elaborated with three white indigenous grape varieties: Macabeo, Xarel.lo, Parellada and Chardonnay.

Le Cava Paul Cheneau est élaboré depuis 1976, fruit du savoir-faire de ses origines. C'est un vin mousseux avec fraîcheur, un bon équilibre et un grande complexité, produit avec les cépages blancs autochtones: Macabeo, Xarel.lo, Parellada et Chardonnay.



6 - 8° C



VOD/0000856/03

CONTIENE SULFITOS - CONTAINS SULFITES  
CONTIENT DES SULFITES - ENTHÄLT SULFITE

750 ml

ELABORADO POR GIRÓ RIBOT, S.L.  
Santa Fe del Penedès 08792ES España  
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ALC. 12% VOL