

PAUL CHENEAU // LADY OF SPAIN



Type CAVA – Brut **Winemaker** Joan Rovira

Harvest From mid-August until the end of September. The handpicked and mechanically harvested grapes come from our vineyard site called “Can Bas” with an average age of vines of 15 years

Grape Varieties 50% Macabeo 30% Xarel·lo 20% Parellada

Winemaking Process After a careful selection of the grapes from our vineyards, 1st 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 2nd fermentation in the bottle according to the traditional “Méthode Champenoise”. The cava ages in the silence of our cellar on its lees

Bottle Ageing Between 12 and 15 months **Service Temperature** Between 5 - 7 °C

Sensorial Analysis

Appearance Crystal-clear, greenish color with golden highlights. Fine and constant bubbles forming a great rosary on the top of the glass

Nose Wild meadow flowers fusing into pleasant fruit aromas and subtle ageing undertones

Palate Fresh with good acidity and balanced with very subtle floral undertones and flavours of creamy pastries. Nice carbonic finish, lingering on the palate

Food Match Its delicate, fresh and cheerful character combines this cava perfectly with any kind of light or softly-seasoned meals. Magnificent aperitif

Technical Analysis	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

2015	Catavinum World Wine & Spirits Competition	Silver Medal
	San Francisco International Wine Competition	Silver Medal
2016	Catavinum World Wine & Spirits Competition	Silver Medal
	San Francisco International Wine Competition	Bronze Medal
2017	San Francisco International Wine Competition	Silver Medal
	Catavinum World Wine & Spirits Competition	Silver Medal
2018	Catavinum World Wine & Spirits Competition	Silver Medal
	San Francisco International Wine Competition	Silver Medal
2019	San Francisco International Wine Competition	Gold Medal



BRUT
MÉTHODE
TRADITIONNELLE
Sparkling Wine

Macabeo, Xarel·lo, Parellada and Chardonnay

El **Cava Paul Cheneau** se elabora desde 1976, fruto de la experiencia de su origen. Es un cava fresco, bien equilibrado y rico en matices, elaborado con las variedades autóctonas del Penedès (Macabeo, Xarel·lo, Parellada) y la variedad Chardonnay.

Cava Paul Cheneau is produced since 1976, following the expertise of its origin. It is a fresh, well balanced sparkling wine, made with the three white Penedès varieties (Macabeo, Xarel·lo, Parellada) and the variety Chardonnay.

La **Cava Paul Cheneau** est élaboré depuis 1976, fruit du savoir-faire de ses origines. C'est un vin mousseux avec fraîcheur et un bon équilibre, produit avec les cépages blancs autochtones du Penedès (Macabeo, Xarel·lo, Parellada) et Chardonnay.

PaulCheneau[®]
is a Registered Trademark.

CAVA

Alc. 12% vol.

750 ml.

6 - 8 °C.



® PRODUCT OF SPAIN

CONTIENE SULFITOS
CONTÉ SULFITS
CONTAINS SULPHITES
CONTIENT SULFITES
ENTHÄLT SULFITE
BEVAT SULFIET

Elaborador:
GIRÓ RIBOT S.L.
Santa Fe del Penedès
ESPAÑA
R. E. 8-B
www.giroribot.es

