

AB ORIGINE BRUT

CAVA – Brut



Guarda
Comtats de Barcelona



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



50% Xarel·lo
30% Macabeu
20% Parellada



Between 5 – 7 °C



Straw yellow colour with greenish highlights. Fine bubbles forming a delicate crown



Fresh notes exalting the youth of this cava. Reminiscences of flowers together with gentle touches of white pulp fruits and ageing undertones



Fresh, with excellent balance of acidity and sweetness. On the palate is rich, with floral undertones and flavours of creamy pastries. Long and persistent after-taste



Ideal as aperitif. It can also be combined with any kind of light dishes, especially with softly-seasoned meals.



Between 12 and 15 months



Cava made with the utmost winemaking techniques and the greatest care. The de-stemmed grapes undergo cold soak for several hours in order to maximize the primary aromas. Fermentation takes place in stainless steel tanks at a very low temperature between 12 -14 °C for several days. The coupage wine obtained undergoes 2nd fermentation in the bottle according to the traditional “Méthode Champenoise”. We employ a strain of yeast which increases mannoprotein content in the cava in order to achieve velvety and creamy mouth feel. The cava ages in the silence of our cellar on its lees



Alcohol Content 11,5 % vol.
Total Acidity 4.0 g/l. ATS/ 6.1 g/l. ATT
Total Sugars 10 g/l.
CO2 Overpressure 5.5 bars



2018 Premis Vinari dels Vins Catalans Bronze Medal
2019 Premis Vinari dels Vins Catalans Gold Medal
2023 Premis Vinari dels Vins Catalans Silver Medal

