

AB ORIGINE BRUT NATURE

CAVA – Brut Nature Reserva



Guarda Superior
Comtats de Barcelona
Anoia - Foix



From mid-August until the end of September. The handpicked and carefully selected grapes come from our vineyards with the average age of vines between 20 and 30 years



50% Macabeu
30% Xarel·lo
20% Parellada



Between 5 – 7 °C



Pale, straw yellow color with shiny golden hues and green undertones. Fine and constant bubbles forming an elegant rosary



Very fine and elegant aroma with undertones of toasted almonds and subtle notes of wildflower honey and dried herbs.



Dry, well-structured and vibrant with pronounced overtones of toasted flavors and dried fruits. Elegant, persistent and with very lingering finish



Its delicate character and long bottle ageing combines this cava perfectly with any kind of light or seasoned dishes. It is ideal for every kind of fish and seafood but it goes perfectly as well with all sophisticated dishes based on white or red meat



Between 24 and 36 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 1,5 g/l.
CO2 Overpressure 5.5 bars



2018 Catavinum World Wine & Spirits Competition
Silver Medal

La Guia dels Vins de Catalunya 2019 9,16 punts
2019 La Guia dels Vins de Catalunya 2019 9,28 punts



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