

# AB ORIGINE BRUT RESERVA

CAVA – Brut 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 colour with shiny golden hues and green undertones. Fine and constant bubbles forming an elegant rosary



Nice touches of candied fruits and hints of apple pie.



On the palate fresh and vibrant with excellent balance of acidity and sweetness. Toasty and creamy hints combined with notes of fruit syrup and fine carbonic finish



Its fresh and cheerful character makes this an all-purpose cava for any occasion. It is specially recommended for all type of fish and shellfish. It may also perfectly accompany all kinds of not excessively sweet desserts



Between 24 and 30 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



2019 La Guia dels Vins de Catalunya 2020	9.43 punts
2020 Guía Peñín	89 punts
2021 Guía Peñín	89 punts

