

ADIVINIS 2014

CAVA Magnum– Brut Nature Reserva “Millesime”



Guarda Superior
Comtats de Barcelona
Anoia - Foix



From the beginning until the end of September. The handpicked and carefully selected grapes in boxes of 20 kg come from our oldest & low-yielding vines with the average age of 30–50 years and the single vineyard site called “El Pont”



90% Chardonnay
10% Parellada



Between 6 – 8 °C



Pale yellow color with green undertones, with an elegant and delicate crown



Rich scent of ripe tropical fruit & pears harmonized with subtle floral & citric undertones. Very fine and elegant toasty aromas of freshly baked pastries and brioches



On the palate fresh, creamy & structured with a long dry finish. Elegant, with fine flavors of ripe tropical fruits & citric peels. Long and persistent after-taste



Specially recommended to have together with shellfish based aperitifs. It may also perfectly accompany risottos and pastas based on creamy sauces .



More than 30 months



Cava made with the most advanced winemaking techniques and the utmost 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 12 % vol.
Total Acidity 4,0 g/l. ATS / 6,1 g/l. ATT
Residual Sugars 1,5 g/l.
CO2 Overpressure 5.5 bars



2019 Guía Peñín 2020
2020 Guía Peñín

92 punts
93 punts

