


LADY OF SPAIN

PAUL CHENEAU
CAVA – Brut

 Guarda
Comtats de Barcelona
Anoia - Foix



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



45% Macabeu
40% Xarel·lo
15% Parellada



Between 5 – 7 °C



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



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



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



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



Between 12 - 15 months.



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



Alcohol Content 11,5 % vol.
Total Acidity 4.0 g/l. ATS / 6.1 g/l. ATT
Total Sugars 12 g/l.
CO2 Overpressure 5.5 bars



2017 San Francisco International Wine Competition
Silver medal
Catavinum World Wine & Spirits Competition
Silver medal
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