

BRUT RESERVA 2017

PAUL CHENEAU
CAVA – Brut Gran Reserva



Guarda Superior
Comtats de Barcelona
Valls d'Anoia - Foix



Handpicked grapes from mid-August until the end of September



45% Macabeu
40% Xarel·lo
15% Chardonnay



Between 5 – 7 °C



Straw yellow color with greenish undertones. Fine and constant bubbles forming a delicate crown



Elegant fruity notes and remaining aromas of honey, almonds and dried herbs wrapped in biscuit, toasty fragrance.



On the palate vibrant acidity balanced with velvety, toasty & honeyed mouth feel. Elegant & complex cava with nice carbonic finish



Its delicate and sophisticated character combines this cava perfectly with any kind of light dishes and it is ideal for softly-seasoned meals and faultless aperitif



24 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 on its lees in the silence of our cellar



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

