

# BRUT RESERVA MILLÉSIMÉ 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 ripe fruit notes and remaining aromas of honey, almonds and dried herbs wrapped in biscuit fragrance.



On the palate vibrant acidity balanced with velvety, candied fruit & 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



36 - 50 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.

Paying tribute to our origins as a distillery, we produced again wines at "Sol y Serena" in demijohns stored outdoors to create a unique dosage for this cava, as we did in the past with our Brandy.



Alcohol Content 12 % vol.  
Total Acidity 4.1 g/l. ATS / 6.1 g/l. ATT  
Total Sugars 12 g/l.  
CO2 Overpressure 5.5 bars



2019 Sakura Women Awards Japó Silver medal  
Catavinum World Wine & Spirits competition Silver medal

2020 Guia Peñín

91 points

