

# BRUT

PAUL CHENEAU  
CAVA – Brut



Guarda  
Comtats de Barcelona



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

50% Xarel·lo  
30% Macabeu  
20% Parellada

Between 5 – 7 °C

Crystal-clear greenish colour 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 and elegant character combines this cava perfectly with any kind of light dishes and it is ideal for softly-seasoned meals. Wonderful aperitif



Between 12 - 15 months



After a careful selection of the grapes from our vineyards, 1<sup>st</sup> fermentation takes place in stainless steel tanks at a very low temperature between 12-14 °C for several days. The coupage wine obtained undergoes 2<sup>nd</sup> 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 12 g/l.

CO2 Overpressure 5.5 bars



2018 Catavinum World Wine & Spirits Competition  
Silver Medal

San Francisco International Wine Competition  
Silver Medal

2019 Catavinum World Wine & Spirits Competition  
Silver Medal



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