

FRESH LIFE

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 old.



50% Xarel.lo
30% Macabeo
20% Parellada



Between 12 - 15 months



Between 5 – 7 °C



Cava made with the utmost winemaking techniques and the greatest care. 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 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.



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



White fruit notes with a delicate citrus aroma fuse with the ageing undertones



Fresh with good acidity and balanced with very subtle notes of apple, pear and citrus. Nice carbonic finish, lingering on the palate



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



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.

