

UMa vintage 2018

CAVA – Brut Gran Reserva



Guarda Superior
Comtats de Barcelona
Valls d'Anoia - Foix



From mid-August until the end of September. The handpicked and carefully selected grapes come from our low-yielding vines with the average age between 20 & 25 years!



40% Xarel·lo
40% Chardonnay
20% Pinot Noir



Between 5 – 7 °C



Bright straw-yellow, luminous and lively. Fine, delicate and persistent bubbles forming a subtle crown on the top of the glass



Pleasant ageing notes fusing with fruit compote. Exquisite fragrance of pastries and dried fruits, coming from its long ageing.



Lively, energetic and crisp feel. Cava with an excellent balance of acidity and sugar levels. On the palate is creamy, rich and well-structured



The careful production process together with ageing endow this cava with a high level of structure and specific character as an ideal accompaniment to sophisticated dishes – all types of white meats and as well as seasonal fish. It combines perfectly with pastries, fruit tarts and dried fruits. Magnificent aperitif.



More than 50 months.



Cava made with the utmost winemaking techniques and the greatest care. The de-stemmed grapes undergo cold soak for several hours in order to maximize the primary aromas. 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



Alcohol Content 11.5 % vol.
Total Acidity 4.0 g/l. ATS / 6.1 g/l. ATT
Total Sugars 6 g/l.
CO2 Overpressure 5.5 bars



2020 Guía Peñín
Vinari d'Escumosos blancs

89 points
Silver medal

