

CAVA

Grape varieties: Xarel.lo 85%, Chardonnay 15%
Appellation: DO CAVA



Vineyard: The vines are cultivated at the foot of the slopes in the Trillero plot. Rocky, clay-limestone soil with a planting density of 3,200 vines/ha. Trained using both vertical and horizontal cordon pruning. Sustainable and organic viticulture.

Harvest: Hand-picked at the end of August, using 15 kg crates.



Winemaking: Whole bunches are cooled down in a cold storage at 5°C for 24 hours. Gentle pressing of whole grapes at 5°C to prevent oxidation and undesired spontaneous fermentation. The clarified must ferments with a fermentation starter made from native yeasts at a temperature of 18–20°C.

Second fermentation in the bottle (Tirage):
Aging on the lees for at least 15 months.

Alcohol: 12% vol.

Total Acidity: 6,15g/L **Residual sugar:** 1g/L

Production: 4,000 bottles



Tasting notes:

Appearance-Pale yellow in color with golden highlights. Abundant, fine, and persistent bubbles.
Aroma-Fresh, with ripe fruit, white hawthorn and jasmine flowers. Citrus notes with a bakery-like finish.
Palate-Crisp, acidic, and refreshing. Highly mineral with earthy flavors. Hints of scrubland herbs and a slightly bitter finish. Long and persistent.

Food pairing: Excellent as an aperitif, with starters, and light meals. Pairs very well with fish or seafood prepared in any style. Also ideal with rice dishes, pasta, white meats, and cooked or fresh vegetable dishes, as well as with nuts.

Serving temperature: 8 - 10°C

