



## CAVA BRUT RESERVA



### COMPOSITION

Parellada, Xa-rello, Macabeo.

### WINEMAKING AND AGEING

70% of the harvest picked manually and the rest by machine

In the reception, obtaining and selecting only the free run juice through bag presses, filtering or centrifuging the must, and fermentation. This occurs after the addition of selected yeast with the temperature kept to below 17°C.

After alcoholic fermentation we racked the wines, made the coupages or blends, and then stabilised and filtered the base wine for the Cava.

Ageing in the cellar for 15 months.

### TASTING NOTES

Pale yellow with slight golden glints, with a bright, clear appearance. Good formation of fine beads of bubbles that finish in a crown.

Very pleasant, fine and powerful aromas of fruit with hints of yeast.

Round and pleasant palate with sweet spots and final reminders of apple. Balanced, open, harmonious and with a lingering finish.

### FOOD MATCHES

Due to its characteristics of good acidity and rounded finish is particularly suited for drinking either as an aperitif or with most of the dishes of international cuisine. It is ideal to enjoy it with charcuterie, fish, rice, white meat and cheese.

### BEST SERVED AT

6-8°C

### LASTEST AWARDS AND RECOGNITIONS



Tasters Guild 2016:  
**Silver Medal**, Gran Campo Viejo Cava Brut Reserva



Catavinum World Wine & Spirit Competition 2016:  
**Silver Medal**, Gran Campo Viejo Cava Brut Reserva



International Wine Challenge 2016:  
**Silver Medal**, Gran Campo Viejo Cava Brut Reserva



International Wine & Spirit Competition 2016:  
**Silver Medal**, Gran Campo Viejo Cava Brut Reserva



Catavinum World Wine & Spirit Competition 2015:  
**Silver Medal**, Gran Campo Viejo Cava Brut Reserva



International Wine & Spirit Competition 2015:  
**Silver Medal**, Gran Campo Viejo Cava Brut Reserva

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Please drink responsibly