

# CAVA BRUT



SPARKLING  
&  
TAPAS



UN CAVA PARA  
1.000 MOMENTOS



	CASE	PALLET 1,20x1 m	PALLET 1x0,8 m
Cases 6 bottles	High: 320 mm Width: 265 mm Deep: 180 mm Weight: 10,10 Kg	Cases/pallet: 100 Rows: 5 Weight: 1010 Kg	Cases/pallet: 85 Rows: 5 Peso: 858,5 Kg
WINE DATA			
Alcohol 11%	Stopper cork	Cava Bottle	Cava Brut

## WINEMAKING

Harvest is done by hand in the early morning in order to have cool grapes. Grapes are pressed by latest technology of pneumatic presses, which is slow and gentle to the grapes, as well as protects them from oxidation. Cold settling for 24 hours, racked off its gross lees and inoculated with a neutral yeast strain in stainless Steel tanks in order to preserve natural fruit character. The malolactic fermentation is impeded to retain a vivid natural acidity. Once the primary fermentation is complete will make the blend for the base wine for. At this stage the alcohol is approximately 10%. Once the new cava blend is made, the wine is bobbed along with yeast, sugar, nutrients and bentonite and the wine is ready to undergo secondary fermentation. After 4-6 weeks all sugar is consumed, CO2 is created, alcohol level reached 12,3% and the lees sediment. The wine is aged on its own lees, which gives the wine a creamy palate as well as softens the mousse of the final wine. After 14 months the bobbles are riddled and disgorged. During disgorgement 8 grams of sugar is added to each bobble giving a final residual sugar concentration of 12 gr/l.

## TASTING NOTES

A pale yellow color is obtained from a correct blending of our best wines. Fine and persistent bubbles we perceive a pleasantly intense aromas of rich bobber croissant, resulting in a Cava that is mild and well balanced in the mouth