



Cava Castell d'Olèrdola Brut Reserva

Designation of Origin: Cava, a sparkling wine which is made following the traditional method, has fully established its identity in markets abroad in the last thirty years. Native grapes, a warm climate and the growing country all contribute to its distinctive character. Today Cava is second only to Champagne in world sales of sparkling wines. Cava's name derives from the Spanish word for an underground cellar, which became the term for the production method.

Varietals: Macabeo (40%), Xarel·lo (30%), Parellada (30%).

Winemaking: Temperature controlled fermentation off the skins.

Ageing: The second fermentation takes place in the bottle, following the traditional method. It stays in the cellar more than fifteen months before disgorging.

Graduation: 11.5% by Vol.

Total acidity: 3.80 gr/l (s.a.)

Sugar: 8 gr/l.

Type of bottle: Cava, green, 75 cl.

Tasting note: Pale yellow in colour, with slightly green tones. Limpid and brilliant. Generous bubble detachment. Clean and fruity aroma, with some ageing hints. Slightly fruity and well balanced in the mouth.