

Country

Spain

Region

Cava

Grape Varieties

Parellada (65%),
Xarel·lo (20%), Macabeu (15%)

Technical analysis

Alcohol: 11.5% ABV
Residual sugar: 1.2 g/l.

UPC code

857756000477



Winemaking

Temperature controlled fermentation of the first must. At least 15 months in the bottle, before disgorging.

Tasting note

Pale yellow color with greenish hints.
Bright and clean. Its generous stream of fine bubbles forms a perfect crown.
In the nose it is clean, with fruity notes and marked ageing notes. Dry, smooth and complex in the mouth, it has a great tasting balance.

Awards

90 points – Guía Peñín Guide 2020 (2016)