





Origin	Spain	
Region	CAVA	
Variety	80% Chardonnay, 20% Macabeo	
Type	Brut Nature	
Vineyard age	30 - 40 years	
Production	6000 - 8000 kg/ha	
Soil	Stony and clay	
Altitude	700 - 800 m	
Viticulture	Traditional	

Production

Harvest	Manual	
1st Alcoholic Fermentation	Inox vats fermentation controlled at 16°C 3 months matured in barrel	
Malolactic Fermentation	Not carried out, in order to maintain a high final acidity	
2nd Alcoholic Fermentation	In bottle at 15°C	
Maturation in bottle	RESERVA 40 months sur lattes	
Added sugar	Only residual sugars	

Tasting

Colour	Vibrant pale golden yellow colour. Extremely fine bubbles which slowly surface to form a crown.	
Nose	Fresh aroma with great complexity, with overtones of baking smells, originating from a 40 month vintage, with light tones of fresh fruit of its original wine base.	
Mouth	Fresh and smooth, fine bubble which integrates into the complexity of the cava. An elegant end, serious, long and dry.	

Food pairing

Salads, roasts, rice dishes, shellfish and oven baked fish.	
Serving temperature	8-10°C



Logistics

GTIN 13	8420560000272	
Bottle		
Type	Standard Cava	
Height	325 mm	
Diameter	88.4 mm	
Weight (empty)	900 gr	
Box		
Dimensions (LxHxD)	27 x 18.9 x 33 cm	36 x 28 x 33 cm
Capacity	6 bottles	12 bottles
Weight	10 kg	20 kg
Palettes		
Class	EUR	AMERICAN
Dimensions (LxHxD)	120 x 80 x 180 cm	120 x 100 x 180 cm
Amount of bottles	540	600
Weight	920 kg	1020 kg

