

PARXET
DO Cava

PARXET CUVEÉ 21

Organic 2015

Description

Varieties: Xarel·lo, Macabeu and Parellada from organic farming.

Winemaking: Whole-cluster pressed and temperature-controlled fermentation at 16°C.

Ageing: 9-15 months.

Climatology 2015: the lack of rainfall during spring, and a very hot summer made a shorter production than usual. Alcohol degree is higher than usual in the region, a bit more moderate acidity. The wines from this vintage has remarkable tropical fruit and white flowers aromas.

Technical Info

Alcohol content: 11.5% vol.

Sugars: 9.4 g/L

Total Acidity: 5.6 g/L

pH: 3.01

Volatile Acidity: 0.17 g/L

Total SO₂: 51 mg/L

Tasting Notes

Pale lemon-green color, fine, persistent bubbles and good mousse. Clean nose with floral and white fruit aromas showing its youthful and aromatic intensity. In the taste shows all the balance, aromatic and tasteful, given by the grape varieties and the ageing.



Bottles

750 mL



Case

6 bot.