

MONT-FERRANT
DO Cava

GRAN CUVÉE 2013

Gran Reserva

Description

Varieties: Macabeu 22%, Xarel·lo 29%, Parellada 18%, Chardonnay 17% & Pinot Noir 14%.

Dosage: Extra Brut

Ageing: 4 years

Climatology of 2013. Winter was dry and with a normal temperature meanwhile springtime was cold with abundant rainfall. This fact along with the September rains held out the developing and ripening of the grapes. As a result, we had a later harvest than usual. Therefore, the 2013 cavas are elegant, fresh and with a high aromatic content.

Why Gran Cuvée?

The best wines available each vintage are selected to create the Mont-Ferrant Gran Reserva. The 4 years of ageing process results in this balanced and refined Cava.

Technical Info

Alcoholic degree: 12 % vol.

Sugar: 5.8 g/L

Total Acidity: 5.7 g/L

pH: 3.02

Volatile Acidity: 0.21 g/L

SO₂: 76 mg/L

Tasting notes

It presents a yellow color with golden reflections, the result of its long aging. The aromas are clean and primary. The content of sugars is very low and the taste of fruit (apple and lemon) is accurate and defined, as well as a distant flavor that reminds anise.



Bottle

750 mL



Case

6 bot.