

# BRUT RESERVA 2014

## Description

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A cava marked by the Pansa Blanca, typical grape variety in the region of Alella.

*Varieties:* Pansa blanca, Macabeo, Parellada.

*Harvest:* Manual and mechanical depending on the characteristics of every vineyard.

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

*Ageing:* 20 months.

*Climatology 2014:* Winter will be remembered by the rains and relatively low temperatures of the summer, which resulted in a slow but very good ripening of the grape.

## Viticulture

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Alella is characterized for its soils made of "sauló", a rough sandy texture. Density is of 3.700 vines/Ha with distance between rows of 2,2m and 1,2 m between vines.

Gobelet form is used for the older vines, while new plantations are trellised using the cordon royat system. Vines are pruned short.

## Technical Info

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Alcohol content: 11.5% vol.

Sugars: 4.0 g/L

Total Acidity: 5.8 g/L

pH: 3.01

Volatile Acidity: 0.27 g/L

Total SO<sub>2</sub>: 64 mg/L

## Tasting Notes

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Pale in hue with a greenish tinge, fine, persistent bubbles and good mousse. Delicate aromas of white fruits with more complex aromas coming from the ageing. Full and forthright, with personality from the Pansa Blanca grape.



*Bottle*

750 mL



*Case*

6 bot.