

# PARXET GRAN RESERVA 2011

## Description

A Gran Reserva cava characterized by the Pansa Blanca from 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:* Minimum of 30 months.

Vintage 2011 was characterized by scarce rainfall, which together with a temperate end of the summer made the grapes achieve its optimal maturation.

## Winemaking

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

Alcohol content: 11.5% vol.

Sugars: 4.2 g/L

Total Acidity: 4.0 g/L

pH: 3.20

Volatile Acidity: 0.38 g/L

Total SO<sub>2</sub>: 67 mg/L

## Tasting notes

Pale in hue with golden tinge, fine and persistent bubbles and good mousse. Delicately aromatic with the marked presence of Pansa Blanca. Aromas of White fruits and biscuity notes, due to its long ageing. It's rich and full with personality.



*Bottles*

750 mL



*Case*

6 bot.