

PARXET
DO Cava

CUVEÉ DESSERT

Description

Cuveé Dessert is characterized by the grape variety Pinot Noir. It's a sweet cava ideal to match with desserts

Varieties: 100% Pinot Noir.

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

Winemaking: Whole-cluster pressed, cold maceration with skins, and temperature-controlled fermentation at 16°C.

Ageing: Minimum of 9 months.

Nº of bottles: 10.000

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: 50.0 g/L

Total Acidity: 5.5 g/L

pH: 3.02

Volatile Acidity: 0.25 g/L

Total SO₂: 50 mg/L

Tasting notes

Gentle, beautiful pink in color with glints of fine ruby and a suggestion of grenadine. The nose has elements of strawberry together with suggestions of ripe fruits of the forest such as blackberries and cranberries. Mouthfilling, delicately but richly flavoured and exceptionally long.



Bottles

375 mL



Case

12 bot.