

PARXET  
DO Cava

# RESERVA SEMI-SECO

## Description

A delicate cava with marked Pansa Blanca characteristics, the local variety of the Alella region.

*Varieties:* Pansa blanca, Macabeo, Parellada.

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

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

*Ageing:* Minimum of 15 months.

## 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: 33.0 g/L

Total acidity: 5.5 g/L

pH: 2.98

Volatile acidity: 0.22 g/L

Total SO<sub>2</sub>: 50 mg/L

## Tasting notes

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 a sweet finish.



Formato

750 mL



Caja

6 bot.