

PARXET
DO Cava

TITIANA VINTAGE 2011

Description

A cava characterized by the variety Chardonnay planted in the region of Alella.

Varieties: 100% Chardonnay

Harvest: Manual in small boxes.

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

Ageing: minimum of 15 months.

N° 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.

Vintage 2010 was characterized by abundant rainfall, especially during spring. Nevertheless, maturation was optimal, due to a not extremely hot summer.

Technical Info

Alcohol Content: 11.5% vol.

Sugar: 2.0 g/L

Total Acidity: 5.50 g/L

pH: 3.02

Volatile Acidity: 0.21 g/L

Total SO₂: 72 mg/L

Tasting Notes

Attractively deep in color as befits Chardonnay. Splendid lively mousse. Rich and substantial with plenty of complexity and attractive toasty notes. Long and satisfying.



Bottles

750 mL



Case

6 bot.