

Description

Following Parxet's 75th Anniversary it was decided each year to make a small quantity of limited edition Cava for the true wine lovers, those in search of a truly different, specialist style. The result is a cava characterized by its grape varieties coming from the region of Alella, our local variety Pansa Blanca.

Varieties: 100% Pansa Blanca

Harvest: Manual in small cases.

Winemaking: Whole-cluster pressed and temperature-controlled fermentation at 16°C, partially in french oak barrels and in stainless steel tanks.

Ageing: 4 years.

Climatology 2012: It was an extremely dry and hot year, which explains the low yields and shorter production than usual but of very high quality. To maximize the aromatic profile of the wines, it has been made a housing of grape musts.

Viticulture

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 using the cordon royat system. Vines are pruned short.

Technical Info

Volatile Acidity: 0.32 g/L

Alcohol content: 12.0 % vol.

Total Acidity: 5.51 g/L

pH: 3.07

Total SO₂: 64 mg/L

Tasting notes

Parxet Aniversari is distinguished by its intense aroma of fruits, floral and persistent. Intense flavors, structured and with volume and light and toasty notes. Fine and persistent bubbles, thanks to its long ageing process.



Bottle

750 mL



Case

3 bot.