

Organic gran reserva brut nature 2019

Our tribute to Josep Massana Carbó, who in 1917 elaborated our first cava

GRAN RESERVA BRUT NATURE SPARKLING WINE

DO Cava

50 % xarel·lo, 25 % macabeo and 25 % pinot noir

36 months of ageing

75 cl

A CENTENNIAL LEGACY

This cava is our special tribute to Josep Massana Carbó, who elaborated in 1917 the first cava in Maset del Lleó state. A century later, thanks to this great cava we exalt our most deserved recognition for his legacy.



Light | Mature

Body:•••••Sweetness:•••••Tannins:•••••Acidity:••••Alcohol:•••••

Alc.: 11,5 % vol.
Serving: 8 - 10 °C

Consume: best before 2025

Pairing: red shrimp parmentier

Straw yellow in colour with soft golden highlights. Intense aromas of white fruit (**pear** and **apple**) and dried flowers (**lavender**) on a refreshing citrus background (**lemon** peel). Reminiscent of brioche, quince and roasted nuts (**hazeInuts**). On the palate, it is structured, fresh and complex, with a well-integrated bubble. Long, persistent finish with mineral notes.

Similar wines from our winery:

L'avi Pau and Vintage.





