

Vintage

0325

Organic gran reserva brut nature 2019

D.O. CAVA

True fruits of the
labour of perseverance
and know-how

GRAN RESERVA BRUT NATURE SPARKLING WINE

DO Cava

40 % xarel·lo, 35 % macabeu and 25 % parellada

36 months of ageing

150 cl

ARTISANS OF TIME

Selected from the best xarel·lo, macabeu and parellada vineyard, our most traditional cava is born. Made following the most ancient handcraft techniques, paired with the most innovative technology, Vintage is produced by bottling time. A long and laborious process of over 36 months allows us to convert the wine in this grand cava. The true spoils of perseverance.



Light | Mature

Body: ●●●○○

Sweetness: ●○○○○

Tannins: ●○○○○

Acidity: ●●●○○

Alcohol: ●●○○○

Alc.: 11,5 % vol.

Serving: 8 - 10 °C

Consume: before 2025

Pairing: Penedès Muscovy duck in cava sauce

Straw-yellow in colour with golden highlights. Fine, elegant bubbles. Aromas of ripe fruit (**vineyard peach** and apricot), citrus (**lemon peel**), and crianza (**toast** and **hazelnuts**) on a fragrant floral (**apple blossom**) and anisette background. Recollections of butter. On the palate, it's balanced, creamy and velvety, with a fresh, saline finish

Similar wines from our winery:
1917 and L'avi Pau.



In case