



## CAVA PARATÓ Brut Reserva Organic



PARATÓ

Reserva Cava where the fruit is the protagonist. Minimum aging of 15 months in our cellars. During the disgorging, we add the dosage that gives its personality and enhances the fruity notes of Brut. Ideal to accompany a meal from entering until dessert or aperitif.

**VARIETY** 40% Xarel·lo  
34% Macabeo  
15% Parellada  
11% Chardonnay

**FERMENTATION** Second fermentation in the bottle for 45 days at 13 ° and aging on fine lees until the time of disgorgement for at least 15 months.

**ANALYSIS** °Alcohol..... 12'10 %vol.  
Total Acidity .....4,00 gr/l.  
Volatile Acidity .....0,28 gr/l.  
Sugar .....9,70 gr/l.  
SO2..... 13/68 mgr/l.  
CO2 ..... 6,15

### TASTING NOTE

**COLOUR:** Pale yellow with hints of grey and green. Small steady bubbles forming a persistent crown medium-high legs.

**AROMAS:** Fresh fruit aromas (pear, apple, apricot, floral (white flowers, magnolia), dried flowers, slight vegetal balsamic touch (cut grass, fennel), and a light finish of yeast, bread and dried fruit.

**IN THE MOUTH:** Elegant entrance in the mouth a light, fresh and lively passing. A sensation of CO2 integrated in the mouth. Citric acidity (lemon rind and grapefruit). Long and fresh aftertaste slightly sweet with a creamy balsamic retro nasal sensation.

Gold Medal – “Concours Mundus Vini 2019”

Gold Medal – “Concours Sakura, Japan Women’s Wine Awards 2016”

Silver Medal - “Concours Mundial Bruxelles 2013”

Guía Peñín 2016: 82 points.



**Organic Cava:** This label guarantees that this cava has been produced following the rules of organic farming, which has been controlled throughout the process of production, processing, packaging and commercialization.