



ÀTICA CAVA Extra Brut Gran Reserva Organic



Cava Extra Brut Gran Reserva: aged a minimum of 30 months on lees, provides both aromatic and complex palate with spacious and elegant fruity cooked and baked fish. It is an excellent appetizer on warm days.

VARIETY 85% Xarel·lo
15% Chardonnay

FERMENTATION 2^a fermentation in bottle during 45 days at a temperature of 13 °C and ageing with lees during a minimum of 30 months, until its disgorge.

ANALYSIS

°Alcohol.....	12,10 %vol.
Total Acidity	4,00 gr/l.
Volatile Acidity	0,25 gr/l.
Sugar	3,90 gr/l.
SO ₂	10/64 mgr/l.
CO ₂	6,10

TASTING NOTE

COLOUR: Colour straw-yellow or old oil, fine bubbles with a constant flow, marked crown and mid-sized tear.

AROMAS: Elegant aromas with ripe fruit overtones (banana, pineapple, and melon), and spices from lengthy ageing (nutmeg) dry roasted fruits (hazel nuts, almond skin) and yeast and sweet pastry nuances (cream, brioche).

IN THE MOUTH: Passing through the mouth with a creamy carbonic presence that is well integrated in the wine, slightly oily and polished sensation cause by ageing, citric acidity (dried orange peel, tangerines) and after-taste of caramelized fruit (orange marmalade and peach jam).

Silver Medal – XXV Competition of wine and cava from Catalunya – Girovi 2020



Organic viticulture: all our wines are made with grapes from our vineyards in conversion to organic farming.

Vine Growers · Wine Makers

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