



CAVA PARATÓ Brut Nature Reserva Organic



Reserva Cava aged for more than 24 months in our cellars. When disgorging, we don't add any dosage, keeping the minimum residual sugar level. Dry, serious, round and matured. It is therefore a cava brut nature to accompany any dish except sweet desserts.

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

FERMENTATION Second fermentation is done in bottle during 45 days at 13°C, afterwards it ages on the lees (yeast cells) until its "disgorgement" for at least 24 months.

ANALYSIS

°Alcohol	11'85 %vol.
Total Acidity	4,00 gr/l.
Volatile Acidity ...	0,20 gr/l.
Sugar	1,20 gr/l.
SO2	14/58 mgr/l.
CO2	6,10

TASTING NOTE

COLOUR: Pale straw with hints of green. A fine slow rising and constant bubble medium-high brilliant crown presence of legs.

AROMAS: Ripe white fruit (baked apple, peach and melon) and obviously hints of ageing on lees where there are more complex aromas such as toasted bread, brioche, yeast and mushrooms with a hint of minerality (calcareous) and dried grass.

IN THE MOUTH: Entrance in the mouth balances the absence of sugar with a creamy sensation from the ageing. Medium citric acidity of CO2 present in the background. A slightly bitter finish and a long aftertaste with certain minerality with hints of tea leaves and undergrowth.

Guía Peñín 2016: 84 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.

Vine Growers – Wine Makers

08733 El Pla del Penedés – Barcelona – Spain - www.parato.es - info@parato.es - Tel. +34 938 98 81 82 – Fax. +34 938 98 85 10