



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

45% Macabeo
30% Xarel·lo
14% Chardonnay
11% Parellada

FERMENTATION 2^a fermentation in bottle during 45 dias 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.....	0,30 gr/l.
Sugar	4,95 gr/l.
SO2.....	10/64 mgr/l.
CO2	5,75

TASTING NOTE

COLOUR: Straw yellow or old lemon, fine bubbles with a constant flow and medium crown.

AROMAS: Marked aromas of ageing, where toasted dry fruit outstand (almond, hazelnut), dry flower and nutmeg, yeast, mushroom and toasted bread.

IN THE MOUTH: Entry in the mouth with a creamy carbonic taste, well integrated in the wine, no oily feeling, rounded out by ageing, citric acidity (dry orange peel) and caramelised aftertaste.



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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