



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
34% Xarel·lo
30% Parellada
25% Macabeo
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..... 11'75 %vol.
Total Acidity3,90 gr/l.
Volatile Acidity.....0,18 gr/l.
Sugar9,70 gr/l.
SO2..... 14/70 mgr/l.
CO2 5,95

TASTING NOTE

COLOUR: Pale Golden yellow in colour with grey-green nuances, small bubble with a constant flow, persistent crown and medium to high tear.

AROMAS: Fresh aromas that remind us of fruit (pear, citrus), floral (dry flowers, tea leaves), light balsamic vegetable touch (recently cut grass, mint) and an ending that reminds us of light tertiary tastes (dry yeast, toasted almonds).

IN THE MOUTH: A cheerful passing through the mouth, fresh and lively, a sensation of creamy carbonic gas that is integrated on the palate, citric acid (tangerine peel), with a lengthy and fresh retro-taste that is slightly sweet, retro- nasal balsamic and ripe fruit (peach, apricot) and with a citric ending.

Silver Medal – “Concours Decanter 2019”

Gold Medal – “Concours Mundus Vini 2019”

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

Silver Medal - “Concours Mundial Bruxelles 2013”

Guía Peñín 2019: 86 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.