

CAVA ELIAS I TERNS Brut Nature Gran Reserva



Gran Reserva Cava with strong personality. In its composition, Xarel·lo is the predominant variety with a touch of wood that gives different sensations. The structure on the palate and the notes of long aging, make it suitable to accompany a meal. The service temperature should be a little higher than usual because of its long aging, and it makes it much more attractive and complex.

VARIETY Wines from 2005 vintage
50% Xarel·lo fermented and aged in 3 types of oak barrels for 4 months (French, American and Hungarian oak).
50% cava base wine (Macabeo, Xarel·lo, Parellada and Chardonnay).

TIRAGE 02-2006

FERMENTATION 2nd fermentation in bottle during 60 days at a temperature of 13°C and ageing with lees during a minimum of 60 months, until its disgorge.

ANALYSIS

°Alcohol	11'95	% vol. 20°C
Total Acidity	3,85	gr. sulf/l.
Volatile acidity	0,28	gr. acet/l.
Sugar Reducers	1,85	gr/l.
SO ₂ LL/T	14/68	mgr/l.
pH	5,45	

TASTING NOTE

COLOUR: Dry straw yellow, greenish reflections (oil, lemon), small bubble rosary, slow rise and half-crown, marked tear fall slow.

AROMAS: Marked aromas by complexity and aging, with a predominance of toasted nuts (almonds), smoked oak, Catalan cream, certain lactic notes (butter), bread oven, with a background of dry grass and ripe melon.

IN THE MOUTH: Elegant presence in the mouth, very fine and integrated bubbles that melts in your mouth, fine citrus and strongly creamy feeling, and powerful presence of carbonic finely integrated, citrus acidity, smooth and creamy aftertaste of a powerful burning cakes and roasted nuts, creamy and slightly bitter end.

Guia Peñin 2016: 87 points.

Vine Growers · Wine Makers

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