



CAVA PARATÓ *Semi Seco Reserva*



PARATÓ

VARIETY
31% Xarel·lo
30% Parellada
28% Macabeo
11% Chardonnay

FERMENTATION second fermentation in bottle during 6 weeks at 13°C and aging on fine lees until the time of disgorgement for a minimum of 15 months.

ANALYSIS

°Alcohol	11'85 %vol.
Total Acidity	3,95 gr/l.
Volatile Acidity ...	0,22 gr/l.
Sugar	40,25 gr/l.
SO2	17/92 mgr/l.
CO2	6,05

TASTING NOTE

COLOUR: Pale straw yellow with fine golden reflections; fine bubbles and constant rosary, going up slowly and persistent crown on the side of the flute.

AROMAS: Primary aromas with memory of ripe fruit (pear, golden apple, ripe banana), strong varietal memory, floral cut grass, anise and ageing yeast.

IN THE MOUTH: Fine carbonic and pleasant refreshing sensation, moderately citrus, long finish, finish pastries (brioche, cream) and marked creaminess and sweetness.



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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