

CAVA DE PARAJE: Qualified vineyards. Low yields and manually harvested grapes

Blend: 50% Xarelo y 50% Parellada

BRUT NATURE

PRODUCTION: 15.000 Bottles

ALCOHOL: 12,5%

TOTAL ACIDITY: 3,79 g/l

pH: 3,03

AGING: 12 years with natural cork

Our cava have been laying in “rima” (horizontal position) for 144 months. The long aging on the lees, the natural cork and the perfect temperature of our cellars give our Cava a unique personality.

Manually Dissgorge

TASTING NOTES

COMPLEX AND FULL BODIED CAVA

Golden yellow color that shows the long aging. Small and continuous bubbles. Complex and clean tertiary aromas. Fresh, clean and showing good acidity and fruitiness with a powerful ripen fruit, toast and French bakery flavors. Very long and velvety after-mouth with plenty of honey and butter notes.

An amazing prove of how cava well made can age for a long time gaining com-levity and improving with the years.

CAN SALA 2008 Cava de Paraje

