

# VINYES

DE

## CAN SALA

Cava de Paraje Calificado  
(Qualified Single Estate Cava)

Vinyes is a very unique cava. The Parellada variety that provides elegance and finesse, has been carefully selected. This is maximized by the low yields we get from the 75 years old vines. These are vines with very low production, ideal to allow an extremely long ageing. We guarantee the maximum quality through a very smooth and gentle pressing process in our centenary Con-quard press machine.

Can Sala cellar (19th century) produces "Cavas de Paraje" (Single Estate Cavas) with Local varieties best suited to the Mediona region: Parellada and Xarel·lo. For many experts, they are the best cavas in the world.

Coupage	Xarel·lo (50%). Parellada (50%).
Alcohol	12,5% vol.
Acidity	3.7 g/L.
Dosage	Brut Nature (no dosage).
pH	3.00
Ageing	60 months.

### TASTING NOTES

Bright yellow with fine and elegant bubbles and a persisten crown.

Secondary and tertiary aromas with ripe berry fruits and tropical fruit, touches of patisserie (yeast, bread) because of the 60 months cellaring.

In the mouth is ample, balanced, with a long aftertaste to confirm the aromas of fruit. This is a fine, long full bodied Cava with constant and lasting flavors.

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