

TECHNICAL DETAILS



CAVA TRES NAUS

- Brut RESERVA -

TYPE OF WINE	CAVA - sparkling wine - Traditional method -
D. O.	D.O. CAVA
TYPE	BRUT
GRAPE VARIETIES	Xarel.lo, Macabeo, Parellada
AGEING	2nd fermentation in bottle 24 - 28 Months on lees
BOT. SIZE	75cl.
ALC. CONTENT	11,5% vol.
TOTAL ACIDITY Tart.	5,89 g/l.
SUGAR CONTENT	6 g/l.
ALLERGENS	Contains Sulphites / Suitable for vegans

WINE ELABORATION

Selected from the vines of the areas of Baix Penedès, Alt Camp and Conca de Barberà. Each variety is vinified separately. De-stalked, pressed and cleaned. Alcoholic fermentation in stainless steel tanks at low temperature (15°C - 17°C). Final "coupage" of the 3 varieties to proceed with the final "tirage" and later commence 2nd fermentation in the bottle. During autolysis the unique character and personality of our Cava is transferred. Approximately 24 months later the cork is removed from the bottles and the expedition liquor is added for its enjoyment.

DESCRIPTION AND RECOMMENDATIONS FROM OUR WINEMAKER

TASTE Colour: Bright pale-golden yellow. Fine and continuous bubble that forms a Persistent and lively crown.

Nose Evokes white flowers and ripe stone fruits, even tropical fruits with fresh herbs with slight toasty background.

In the mouth Very integrated and creamy sparkling wine. Gentle beginning with elegant bubble presence and unique character. Complex and expressive mid-palate with long persistent after-taste.

FOOD PAIRING Amazing versatile Cava to be combined with appetizers, fishmeal, poultries, white meats and even light cream elaborated red meats.

SERVING TEMPERATURE We recommend between 6°C and 8°C.

