

“Cosmopolitan and experienced cava”.
J.M. Pujol-Busquets



Technical Sheet

Cava type	Brut Nature Gran Reserva / Organic certified
Available in	375 ml - 750 ml - 1500 ml (Magnum)
Grape varieties	Pansa Blanca (Xarel·lo) - Macabeu - Chardonnay - Pinot Noir
Vintage	2015
Fermentation	100% Stainless steel vats
Ageing	Minimum 30 months
Alcohol by volume	12% vol.
Residual sugar	0 g/l
Soil type	Sauló (sandy granitic)
Altitude	150m - 300m
Orientation	Southeast
Rainfall	600 mm/year

Winemaking

Cava made from organic grapes in a singular bottle to emphasize the differential feature represented by an international blend, giving it structure, aroma and stronger flavors. During the harvest, which is carried out manually, the best grapes for the making of cava are selected. The extraction of the first pressing must is conducted through very light pressure, to avoid the transfer of the color from the Pinot Noir grape. The fermentation is carried out in a controlled temperature of 15°C, each variety in separate vats. Made through the traditional method, this cava has been aged on its lees for a minimum of 30 months and is released on the market just after being disgorged.

Wine Tasting Notes

Sight - Pale yellow with golden reflections.

Nose - White fruit aromas with a floral aftertaste, notes of red fruit and almond.

Palate - Unctuous, dry and slightly fruity. Fine bubbles with an elegant palate. Well-structured Cava without losing freshness. Tasty and with a lingering aftertaste.

Prominent Awards and References

Guía Peñín 2020 - 93/100

Vinous 2019 - 92/100

Wine Enthusiast 2019 - 91/100

Guía de Vins de Catalunya 2019 - 9,23/10

Guía Vivir el Vino 2018 - 94/100

Anuario de Vinos EL PAÍS 2018 - 90/100