



CAVA BASTETS BRUT

DENOMINATION OF ORIGIN	D.O. Cava
TYPE	Cava Brut
VINTAGE	2024
ALCOHOL CONTENT	11,5 % vol.
GRAPE VARIETY	70% Macabeu / 30% Parellada
AGEING	Minimum 9 months on lees.
DISGORGING	Disgorged only upon order.
PRESENTATION	Classic Champagne 75 cl.
VITICULTURE	The vineyards are in Sarra (950Ha.), in the region of La Conca de Barberà at an altitude between 350m. and 700m., being some of the highest in Catalonia. The soils are calcareous, porous, rock and chalk, with average water retention capacity. The vines are on two kinds of Vine training, depending on their age. Older vines are traditional bush vines and the younger vineyards are on a Trellis System. Therefore, the harvesting is done manually and mechanically respectively.
METHOD	This cava is made from the optimal blending of the best Macabeu and Parellada based still wines, 2 nd fermentation in bottle, followed by a minimum 9 months on lees.
TASTING NOTE	
APPEARANCE	Pale lemon-green, with small and continuous bubble that form a persistent crown.
NOSE	Varietal aromas accompanied by white fruits (pear, apple) and light toasty notes from ageing.
PALATE	Well-balanced, with a smooth mousse and persistent finish of citric and white fruits.
DEVELOPMENT	Will develop nicely over 18 months after disgorging.
GASTRONOMY	Ideal as an aperitif, yet agile enough to accompany shellfish, cheeses, and desserts.
SERVING TEMP.	Serve at a temperature of 6-8° C; stored in a cool, dry place.
ANALYSIS	Pressure: 4,8 bar Total acidity: 5,6 g/l. Residual sugar: 10 g/l.