



Made with the main local grapes (xarel.lo and macabeu) with some chardonnay. It is a versatile cava to have it alone or to accompany any dish. Aged minimum of 24 months

#### VINTAGE

Harvested in september 2011

#### GRAPE VARIETIES

Xarel.lo, Macabeu and a bit of Chardonnay

#### WINEMAKING

Harvesting process is carried out by hand to avoid premature oxidation before pressing.

Base wine produced from our own vineyards. In-cave aged minimum of 24 months.

#### TASTING NOTES

Pale yellow colour with golden highlights, fine and constant bubble. Perfect balance between fruity notes and tertiary tones of ageing.

In mouth it is structured and fully, creamy and with perfect sugar and acidity balance Suitable to have it alone or to accompany great variety of meals.