





**Type of wine:** Brut Nature

**Denomination of origin:** CAVA

**Variety:** Macabeo 20%, Xarel·lo 50% and Parellada 30%.

**Alcoholic degree:** 11,5% Vol.

**Ageing:** minimum 46 months

**Elaboration:** Traditional methode.

**Production:** Limited.

### **Tasting notes**

*To the eye*

It has a deep straw yellow colour with golden flashes, clean and bright. And its bubble is fine and abundant. With vertical release, forming a crown well defined.

*To the nose*

Is very intense, elegant and powerful. With development personality of long ageing, clean and attractive.

*To the palate*

Balanced feel, pleasant and intense, hints of long ageing, with a befitting presence of carbon dioxide with increasing structure on palate, standing out its tenderness and delicateness.

Grand Reserve, is considered the beginning of a large trajectory in the new cavas of our winery, for its complexity its ideal for highlight culinary dishes, meat and fish. Outstanding for shellfish.

### **Our advice**

To fully appreciate its unique bouquet and aromas, is best to serve around 8°C.