



**A FRESH CAVA WITH SUBTLE AROMAS OF TROPICAL FRUITS AND WHITE PEACH, WITH HINTS OF JASMINE BLOSSOM.**

Old vines are a real treasure for wine lovers. With over 50 years of age, these vines located in the Penedès region have deep roots that have been absorbing nutrients from the soil for decades.

What's more, these vines have stood the test of time, demonstrating their strength and resilience to bad weather conditions. So, when it was decided to make a 'special' quality wine from these vines, everyone knew the result would be spectacular.

The place where the vineyards are situated, known as Mas Geroni, is a prime location for winegrowing. The mild climate and soil conditions provide the perfect environment for cultivating vines, turning them into a true work of art of nature. The vineyard owners worked with great care and dedication to ensure that the harvest was of the highest quality.

**TASTING NOTES**



**Appearance**

Bright and clean with a pale lemon hue and subtle greenish highlights.



**Nose**

Delicate aromas of tropical fruits and white peaches, complemented by gentle floral notes of jasmine.



**Palate**

Bright and refreshing with pineapple-like tropical fruit flavours. The fine, lively bubbles lead to a clean, refreshing finish



**Food pairings**

Perfect paired with a white fish ceviche, mango and prawn salad or grilled chicken.

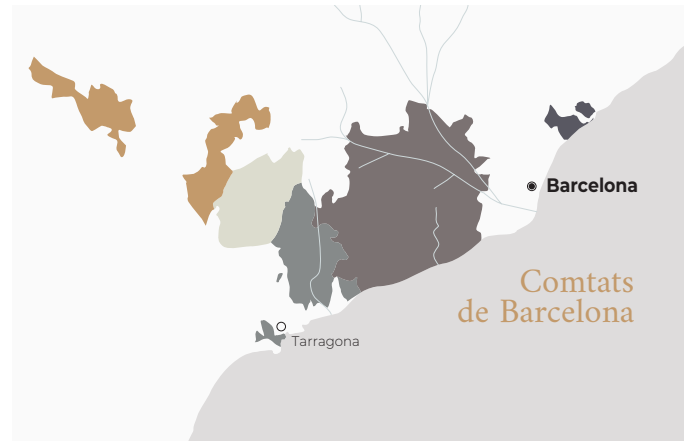
**DENOMINATIONS OF ORIGIN**

**D.O. CAVA**

Comtats de Barcelona

**FULL RANGE**





**PRODUCTION**

We craft cava of exceptional quality, produced in the Cava D.O. using the traditional method, which consists of carrying out the second alcoholic fermentation in the bottle. Each grape variety is harvested and fermented separately. For the second fermentation, the bottles are stored in underground cellars at a constant temperature of 15°-17°C with the wines remaining in contact with their yeasts.

**AGEING**

This Cava is classified as a Cava de Guarda, and spends more than 10 months in the bottle where it undergoes the second fermentation to acquire its bubbles. After this, we start the riddling process: the sediments, resulting from the depletion of the yeasts, are deposited in the neck of the bottle, thanks to a daily rotation of the bottles carried out in our cellars. The native yeasts lend our cava its unique personality.

**TECHNICAL DATA**

Typology	Cava Brut Nature
Grape varieties	Xarel·lo 40%, Macabeo 30% & Parellada 30%
Age of vines	Over 10 years
Fermentation temperature	16°C
Fermentation duration	9 days
Time in bottle	>10 months
Alcohol content (vol)	11,50 %
Energetic value	293 kJ / 70 kcal
Total acidity (gr/l)	6,2
pH	3,02
Residual sugar (gr/l)	1,2
Winemaker	Joan Rabadà
Recommended serving temperature	6-8°C
Available formats	75 cl

