



AN ELEGANT AND REFRESHING CAVA WITH DELICATE CITRUS NOTES AND A HINT OF RIPE APPLE.

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. Pale yellow hue.

**Nose**

Delicate aromas of ripe yellow apples and citric hints of lime creating a well-balanced complexity.

**Palate**

Elegant and refreshing with citrus notes. Smooth, well-integrated acidity.

**Food pairings**

Excellent with tuna tartare, mushroom risotto or ricotta and spinach ravioli.

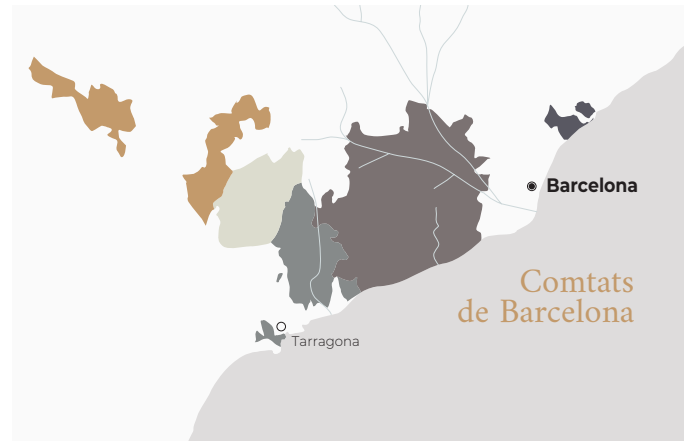
DENOMINATIONS OF ORIGIN

D.O. CAVA

Comtats de Barcelona

FULL RANGE





PRODUCTION

We craft cavas 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
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	314 kJ / 75 kcal
Total acidity (gr/l)	6,2
pH	3,02
Residual sugar (gr/l)	11
Winemaker	Joan Rabadà
Recommended serving temperature	6-8°C
Available formats	75 cl

