

Cava RESERVA DE LA MÚSICA Brut Nature 2017

This sparkling Reserva D.O. CAVA is a reflex of the line of traditional cavas: finesse, elegance, freshness and balance. Since its first vintage, 1988, it has always been made without the addition sugar.



Varieties

40% Xarel·lo
36% Macabeu
24% Parellada

Elaboration

Fermentation at 15 °C for 10 weeks.
Average bottle ageing period of 24-36 months.
No dosage is added after the disgorging process.
Semi-manual riddling process.
Disgorging date on the label (L-MMY)

Tasting Notes

A brilliant pale straw yellow color.
Good carbonic strength with small bubbles.
Delicate, fine, elegant aroma of white fruit (fruit, quince).
With a background of aromatic herbs nuancing by aging (puff pastry, white chocolate...). Broad in the mouth, persistent and creamy, recalling the sensation of a “mousse”. Delicate citrus notes enhancing the sensation of freshness in the mouth at the end.

Gastronomy

Appetizers, ham, smoked fish, fish carpaccio, rice dishes, cheeses...

Label

Our line of cavas represents our connection with the cellist Pau Casals (son of El Vendrell) and music. The bubbles have rhythm, freshness and harmony. Blue tones due to the proximity of the sea to our vineyards, the Baix Penedès and the maritime Penedès.