

PROA



Proa | Brut

VINTAGE: 2018

WINE TYPE: Cava Brut

VARIETIES: Macabeo, Xarel lo and Parellada

D.O.: Cava

VINEYARD LOCATION: In the Cava region

PRODUCTION

HARVEST: Manual and mechanical. Macabeo: 1st week of September. Xarel lo: 2nd and 3rd weeks of September. Parellada: 1st week of October.

FERMENTATION: 1st fermentation in stainless steel thermo-regulated vats at a temperature of 16°C. 2nd fermentation in bottle using Traditional Method.

AGEING: Ageing average period of 12 months in bottle.

BOTTLE TYPE: Standard green cava, 750 ml.

TASTING NOTE

IN APPEARANCE: Light straw color with greenish tints

ON THE NOSE: Its aromas are a mixture of fruits (ripe melon and banana) and those resulting from fermentation (apricot, apple and notes of toast).

ON THE PALATE: Harmonious and appetizing in the mouth, with a light touch of acidity, its aftertaste being rounded and elegant. Classic finish with fruity character.

SERVING RECOMMENDATIONS

Recommended for drinking on its own at any time, or to accompany light meals. Serve at 5-6°C.

TECHNICAL DETAILS

ALCOHOL CONTENT: 11,5 % Vol.

RESIDUAL SUGAR: 11 g/L

TOTAL ACIDITY (H₂SO₄): 3,80 g/L

pH: 3,04