



# BRUT RESERVA

## D.O. Cava

### HARVEST

2020

### AWARDS

**DOUBLE GOLD – 2022**  
Gilbert&Gaillard (France)

**GOLD – 2022**  
Berliner Wine Trophy (Germany)

**BRONZE – 2022**  
International Wine & Spirit Competition (UK)

**BRONZE – 2021**  
Decanter Wine Awards (UK)

**Commended Medal – 2021**  
International Wine Challenge (UK)

**GOLDEN – 2020**  
Berlin Wine Trophy (Germany)



**BEST WINERY 2020/2021/2022**  
BY VINARI AWARDS

**BEST SPAIN SPARKLING WINE PRODUCER 2022**  
BY BERLINER WINE TROPHY

**VFMS**  
VALLFORMOSA

### TECHNICAL SHEET

#### PRODUCTION

**HARVEST:** Manual and mechanical. Macabeo: 1st week of September. Xarel·lo: 2nd and 3rd week 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:** Cava Std. Green 750 ml.

#### TASTING NOTE

**IN APPEARANCE:** Light straw color with greenish tints. Persistent fine bubbles.

**ON THE NOSE:** Broad nose to white fruits that combine with floral and tropical touches that give complexity.

**ON THE PALATE:** Well established in the mouth with great balance and good carbonic. Creamy entry and good structure. Retrosanal goes through fresh fruit and pastry. Long and persistent flavour.

#### SERVING RECOMMENDATIONS

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

#### TECHNICAL DETAILS

**ALCOHOL CONTENT:** 11,5 % Vol.

**RESIDUAL SUGAR:** 11,5 g/L

**TOTAL ACIDITY (H<sub>2</sub>SO<sub>4</sub>):** 3,70 g/L

**pH:** 2,99