

CELLER DE CAPÇANES

SENSE CAP CUVÉE

DO Cava 2021

Our Cava Brut Reserva ('Guarda Superior')

A symbol of tradition and an example of fine balance.



VARIETIES

50% Macabeo - 25% Xarel·lo - 25% Parellada

Soils: calcareous and clay.

Harvest: August.



VINIFICATION

Sparkling produced following the Traditional Method. Varieties are vinified separately and fermented in stainless steel tanks at a controlled temperature. The different base wines obtained from the grape varieties are blended together. The resulting wine is clarified and stabilised. The blend of base wines is bottled and tirage liqueur is added. This mix of yeast and sugar creates the second, and definitive, fermentation inside the bottle, which is then sealed. Ageing proceeds. After being aged, the Cava is disgorged and the expedition liqueur is added to it. The final cork is put in place, along with the crown cap and wire cage.



AGEING

Between 30 and 36 months on its lees.



ANALYSIS

- 12 % vol. Alcohol
- 6 g/l Total acidity
- 7,3 g/l Residual sugar



TASTING NOTE

Bright straw-yellow color with golden hues. Aroma of medium-high intensity: aniseed, peach, apricot, apple blossom, and light toasted notes (almond). Of pleasant freshness in the mouth, with fragrant notes of white fruits such as green apple and pear, citrus aromas and a touch of toasted fruit, spicy notes, fennel and anise. It shows a fresh, vibrant acidity with a fine, integrated bubble. A very pleasant Cava with a long finish.



PAIRING

An ideal Cava to enjoy by the glass and to combine with salads, rice and pasta based dishes, charcuterie, fish and shellfish.



CERTIFICATIONS

DO Cava

