

## BRUT RESERVA

### Xarel·lo, Macabeu, Chardonnay

**Type of Wine:** Sparkling Wine Brut

**Production Method:** Traditional method (secondary fermentation in the bottle)



### Production

Hand-harvested and selected grapes. Slow fermentation at low temperature and stabilization. Secondary fermentation in the bottle following the traditional method, with aging on the lees for at least **18 months**. Finished with a dosage of 5 grams of sugar per liter.

### Tasting Notes

**Appearance:** Fine and well-integrated bubbles.

**Aroma:** Fresh citrus and green apple aromas combined with subtle lees notes and baked apple nuances from the 18 months of aging.

**Palate:** Long, fresh, with a subtle, integrated mousse.

### Technical Data

- **Alcohol content:** 12% vol.
- **Total acidity (sulfuric acid):** 4.45 g/l
- **Volatile acidity:** 0.2 g/l
- **pH:** 3
- **CO<sub>2</sub> pressure:** 6.3 atm
- **Residual sugar:** 5.3 g/l
- **Total sulfur dioxide:** 46 mg/l