

D.O. CAVA



AMETLLER

CUVÉE CLASSIC

The essence of the Cava

A perfect balance in terms of complexity, freshness and structure. We pretend that the ageing does not mask the great base wine.

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APPELLATION OF ORIGIN

AMETLLER

CUVÉE CLASSIC

• *Terrain & Winemaking*

Made from grapes of the three classic varieties: Xarel.lo (minimum 50%), Macabeo and Parellada, from vineyards located in the upper area of Penedés, in the plots closest to Guardiola de Font Rubí, where these varieties show their true character. Manual harvesting, with selection of clusters in the field. Each varietal is made separately to obtain its maximum expression, preserving/respecting each one individually.

The final “coupage” is selected to define the base wine which is prepared for the beginning of the second fermentation. The critical element in this sparkling wine is the quality of the base, and not a lengthy ageing; we look for the excellence of the wine and then maintain the ageing time necessary for the correct making of the cava. We want to assure that the ageing does not mask the base product, the essence of the cava.

• *For the consumer*

A soft and elegant cava, that thanks to the ripening levels of the grape, has reached a perfect balance in terms of complexity, structure and freshness. A fine effervescence that caresses the palate, its consumption is very appropriate in the company of all type of cheeses, foie, sausages, fish and seafood.

Serving temperature: Between 45° and 48°F (7-9°C).

• *Tasting notes*

Bright golden color, with a rich and complete aromatic range, very expressive, that begins with notes of white flowers (jasmine), after which appear slight hints of the bottle agein: fresh croissant and toast.

It is very sensual, and friendly on the palate, with a nice texture, where it highlights its freshness and its long and persistent finish, with memories of young fruit.

