



OR BRUT CUVÉE ESPECIAL

A blend of three traditional Penedès varieties. This is the only cava in which the predominant variety is the Macabeu, followed by the Xarel·lo with a touch of Parellada. The grapes come from all over the estate with a variety of soils including chalky and sandy-loam soils.

Varieties: Macabeu, Xarel·lo and Parellada

Sugar: 5 g/L, brut

Ageing: between 12 and 20 months.

Production: Harvesting in vibrating trailers and further manual selection in the cellar. Following fermentation, ageing takes place over 3 months with the lees in the vat. Clarification on riddling racks.



Organic farming

