



GRAN PROPIETAT

For many years the Rossell family has kept hundreds of bottles from the best cava harvests, the RESERVA DE LA PROPIETAT, bottles which have not been disgorged and which have been resting in the cellar for more than 12 years.

This is an extraordinary cava, reflecting the timelessness of the work involved in its production, the pride of the family's secret recipe and the enthusiasm with which we share it with all of you. Presented in an individual case or a wooden box of 3 bottles, you also have the possibility to taste different vintages.

Varieties: Xarel·lo and Macabeu

Sugar: Residual, brut nature

Ageing: Minimum 12 years

Production: Hand-picked in crates of 20 kgs followed by further manual selection in the cellar. Fermentation and ageing of 6 months of 10% of the xarel·lo variety in French oak barrels.

Manual riddling and manual disgorging.

Organic farming

