



RESERVA DE LA PROPIETAT

Our iconic cava, made from a single variety xarel·lo from the ancient vineyards of the Cerveses planted in 1974 in chalky soil and a sandy-loam texture.

Variety: 100% xarel·lo

Sugar: Residual, brut nature

Ageing: Minimum 60 months

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



Organic farming

