

Cava RESERVA DE LA MÚSICA Brut Nature 2013

“The embodiment of the landscape”

This Cava is a reflection of our traditional style of Cava making: refinement, elegance, freshness and balance. Since the first tirage it has always been without any added sugar.

Grape Varieties

40% Xarel·lo
38% Macabeu
22% Parellada

Winemaking

Fermentation at 15°C during six weeks.
Average bottle ageing period of 24-30 months. No sugar (sans dosage) is added after the disgorging process. Manual process of disgorging. Disgorging date indicated in the label (L-MMY).

Tasting note

A brilliant pale straw yellow color. Good carbonic strength with small bubbles. Subtle nose of baked apple, aromatic herbs, lemon curd and citrus notes. Large entry in the mouth, creamy and with a long persistence, fine mineral notes enhancing the fresh sensation in the mouth at the very end.

Pairing suggestions

Aperitifs, Spanish ham, smoked fish, Carpaccio, seafood.

Label

The label is a symbol of the carbonic movements and rhythm. It is also a pentagram as well as being an interpretation of instruments (strings, keyboard, and pipes). Colours are inspired from the vineyards and the seasonal shades.

