



WINE DATA

Producer

Vallformosa

Region

Cava D.O., Alto
Penedes

Country

Spain

Wine Composition

40% Xarel-lo,
30% Macabeo,
30% Parallada

Alcohol

11.5%

Total Acidity

3.7 G/L

Residual Sugar

11.3 G/L

pH

3.01

DESCRIPTION

The color is pale straw yellow with greenish hints. The bubbles are peppy and lively. On the nose, the fruity aromas are a mixture of mature melon and bananas, with hints of apricot, apples and toast. The palate is harmonious and appetizing, with light touches of acidity. This classic Cava finishes round and elegant with lovely fruity character.

WINEMAKER NOTES

The grapes are harvested by both by hand and machine from the winery's oldest vineyards, with the various varieties being picked from the first to the third week of September. It undergoes two fermentations – the first in stainless steel tanks at controlled temperatures of 57°-60° F (14-16°C). The second fermentation is conducted in the bottle using the Traditional Method. It is aged an average of 12 months on lees.

SERVING HINTS

This "Methode Traditional" Cava is best enjoyed chilled on its own as an aperitif or with most foods.