CAVA

PRINCESA

BRUT NATURE

TRADITIONAL METHOD

1

Selection of the grapes
Macabeu – Parellada – Xarel.Lo

2

Destemming

3

Pressing

and

Thermo-regulated Clarification of the must

4

Alcoholic fermentation
Sugar -> Alcohol

5

Blending and Bottling

Possible FML

6

2nd fermentation
Addition of draught liquor -> produces CO2 / bubbles

7

Aging in the bottle (lees)

Industry :
9 months
Cava Princesa :
12 months
Cava Reserva :
15 months
Cava Gran Reserva :
30 months

8

Stir (by gyropallet)
Eliminates the lees sediment

9

Ice brine solution

Freezing of the bottle neck
Imprisonment of the rest of the sediment at the neck

10

Disgorging
Expel the sediment by pressure

11

Addition of shipping liquor
Sugar/wine mixture that will determine the final sugar level (dosage)

12

Capping
Fast to avoid pressure loss/oxidation loss