# 1917 IIII 0335 Organic gran reserva brut nature 2019

# D.O. CAVA

## Our tribute to Josep Massana Carbó, who in 1917 elaborated our first cava

#### GRAN RESERVA BRUT NATURE SPARKLING WINE

#### DO Cava

50 % xarel·lo, 25 % macabeo and 25 % pinot noir

36 months of ageing

9.999 bottles

### 75 cl

#### A CENTENNIAL LEGACY

This cava is our special tribute to Josep Massana Carbó, who elaborated in 1917 the first cava in Maset del Lleó state. A century later, thanks to this great cava we exalt our most deserved recognition for his legacy.



### Light | Mature

Body:	●●000
Sweetness	•0000
Tannins:	●0000
Acidity:	●●●●○
Alcohol:	●●○○○
Alc.:	11,5 % vol.
Serving:	8 - 10 °C
Consume:	best before 2025
Pairing:	red shrimp parmentier

Straw yellow in colour with soft golden highlights. Intense aromas of white fruit (**pear** and **apple**) and dried flowers (**lavender**) on a refreshing citrus background (**lemon** peel). Reminiscent of brioche, quince and roasted nuts (**hazelnuts**). On the palate, it is structured, fresh and complex, with a well-integrated bubble. Long, persistent finish with mineral notes.

Similar wines from our winery: L'avi Pau and Vintage.





