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.





