

# Vintage

0334

Organic gran reserva brut nature 2019

## D.O. CAVA

### True fruits of the labour of perseverance and know-how

#### GRAN RESERVA BRUT NATURE SPARKLING WINE

##### DO Cava

40 % xarel·lo, 35 % macabeu and 25 % parellada

36 months of ageing

75 cl

##### ARTISANS OF TIME

Selected from the best xarel·lo, macabeu and parellada vineyard, our most traditional cava is born. Made following the most ancient handcraft techniques, paired with the most innovative technology, Vintage is produced by bottling time. A long and laborious process of over 36 months allows us to convert the wine in this grand cava. The true spoils of perseverance.



##### Light | Mature

Body: ●●●○○

Sweetness: ●○○○○

Tannins: ●○○○○

Acidity: ●●●●○

Alcohol: ●●○○○

Alc.: 11,5 % vol.

Serving: 8 - 10 °C

Consume: before 2025

Pairing: Penedès Muscovy duck in cava sauce

Straw-yellow in colour with golden highlights. Fine, elegant bubbles. Aromas of ripe fruit (**quince** and **baked apple**), citrus (**lemon peel**), and crianza (**toast** and spices) on a fragrant floral (**lavender**) and anisette background. On the palate, it's balanced, creamy and velvety, with a fresh, saline finish.

Similar wines from our winery:  
1917 and L'avi Pau.

