

CELLER DE CAPÇANES

SENSE CAP CUVÉE

DO Cava

Our Cava Brut Reserva ('Guarda Superior')

A symbol of tradition and an example of fine balance.



VARIETIES

50% Macabeo - 25% Xarel·lo - 25% Parellada

Soils: calcareous and clay.

Harvest: August.



VINIFICATION

Sparkling produced following the Traditional Method. Varieties are vinified separately and fermented in stainless steel tanks at a controlled temperature. The different base wines obtained from the grape varieties are blended together. The resulting wine is clarified and stabilised. The blend of base wines is bottled and tirage liqueur is added. This mix of yeast and sugar creates the second, and definitive, fermentation inside the bottle, which is then sealed.



AGEING

Between 22 and 28 months on its lees.



ANALYSIS

- 11,5% vol. Alcohol
- 6 g/l Total acidity
- 7,3 g/l Residual sugar



TASTING NOTE

Yellow-straw bright color. Fragrant notes of white fruits such as green apple and pear, citrus aromas and an undertone of dried fruits and fennel. In the palate it shows a fresh, perfectly integrated acidity with persistent and integrated bubbles. Elegant and with a long, refreshing finish.



PAIRING

An ideal cava to enjoy by the glass and to combine with salads, rice and pasta based dishes, charcuterie, fish and shellfish.



CERTIFICATIONS

DO Cava