

## GRAN CLAUSTRO BRUT NATURE



|                  |                                    |
|------------------|------------------------------------|
| <b>VINTAGE</b>   | 2017                               |
| <b>REGION</b>    | Cava, Spain                        |
| <b>GRAPES</b>    | (60%) Chardonnay, (40%) Pinot Noir |
| <b>TECHNICAL</b> | Alc.11.5% /Residual sugar: 2g/l    |
| <b>WINEMAKER</b> | Delfi Sanahuja                     |
| <b>UPC</b>       | 857756000644                       |

### BACKGROUND

When United States president Dwight Eisenhower visited Spain in 1959, Perelada was commissioned to choose a cava for the reception banquet, and for the occasion it chose one of its own small reservas. The idea for the creation of Gran Claustro was born from the resounding success of this choice. It is now a cava with an international reputation.

### WINEMAKING

Temperature controlled fermentation of the first must, A minimum of 9 months in bottle, before disgorging.

### TASTING NOTES

Flushed pink color. Clean and bright. Its generous stream of fine bubbles forms a crown. It has a sweet aroma that recalls little wild strawberries with rich overtones. This wine has a complex and fruity taste, full and with a good balance in the mouth.

### ABOUT PERELADA

When Miguel Mateu acquired the Castle of Perelada in 1923, one of his hopes was to revive a wine-making tradition that traces its genesis back to the fourteenth century, when the Carmelite monks produced wine for the whole region. More than eighty years later, Castillo Perelada has become one of the leading wine producers in Spain and has led the Empordà, the oldest wine-producing region in Spain, in its spectacular revival. Perelada has been named in the World's top 50 Most Admired Wine Brands of 2024

