

PERELADA CAVA BRUT

VINTAGE	NV
REGION	Cava, Spain
GRAPES	40% Xarel-lo, 30% Macabeu, 30% Parellada
TECHNICAL	Alc.11.5% /Residual sugar: 8g/l
WINEMAKER	Delfi Sanahuja
UPC	857756001177

BACKGROUND

This wine is part of a range of traditional cavas produced with the charisma which characterises Perelada. This Cava Brut, is made with the three classic grape varieties: Macabeu, Xarel.lo and Parellada, offering structure, elegance and has a tremendous sensory breadth.

WINEMAKING

Temperature controlled fermentation in stainless steel tanks. The second fermentation takes place in the bottle, following the traditional method. It stays in the cellar for about fifteen months before disgorging.

TASTING NOTES

Thanks to its ageing, it has developed a fine aroma with fruit notes and a hint of pastry. Its well-balanced structure, elegance and sensorial richness give it its unmistakable personality.

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

