



STARS BRUT RESERVA

VINTAGE	2021
REGION	Cava, Spain
GRAPES	50% Parellada, 30% Xarello, 20% Macabeu
TECHNICAL	Alc.11.5% /Residual sugar: 7g/l
WINEMAKER	Delfi Sanahuja
UPC	857756000620

BACKGROUND

Since 1987, every summer Castillo Perelada hosts one of the most prestigious music festivals in Europe. This cava is a tribute to all the artists who year after year honour us with their presence, shining like the stars of the Empordà sky under which they perform.

WINEMAKING

Made from selected wines from the 2021 vintage, certified by the Cava Designation of Origin, vinified with free-run juice under controlled fermentation. At least 15 months in the bottle, before disgorging. Certified: Vegan

TASTING NOTES

Pale yellow color, with hints of green. Clean and bright. It has a generous and steady bubble stream that forms a perfect crown. On the nose there are ripe fruit aromas and ageing notes. This wine has a well-balanced taste, slightly fruity, dry and smooth with a full and long finish

AWARDS

92 points, International Wine Challenge 2024

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

