



STARS BRUT NATURE RESERVA

VINTAGE	2022
REGION	Cava, Spain
GRAPES	70% Parellada, 15% Xarello, 15% Macabeu
TECHNICAL	Alc.11.5% /Residual sugar: 2g/l
WINEMAKER	Delfi Sanahuja
UPC	8557756 000477

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

Temperature controlled fermentation of the first must. At least 15 months in the bottle, before disgorging.
Certified: Vegan

TASTING NOTES

Pale yellow color with greenish hints. Bright and clean. Its generous stream of fine bubbles forms a perfect crown. In the nose it is clean, with fruity notes and marked ageing notes. Dry, smooth and complex in the mouth, it has a great tasting balance.

AWARDS

90 Points, Wine Enthusiast 2025 (2022 vintage)
90 Points, Decanter World Wine Awards 2023 (2020 vintage)

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

