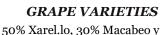
Marqués de Cáceres





D.O. Cava



OENOLOGIST

María Gallup.

VINEYARDS

20% Parellada.

25+ years old, located in the Penedés area.



100-400m above sea level. Clay and limestone soil.

HARVESTING

The grapes from the 3 local varieties are selected from different vineyards and hand-harvested between 25th August and 25th September.

VINIFICATION

The grapes are chilled to 10°C and gently pressed to obtain only the free-run juice. Cold treatment is used to drain and clean the must with no added clarifying agents. The must from each variety is fermented separately at controlled temperatures of 15-17°C during 15 days.



BOTTLING

Once the final blend from the base wines has been defined, the wine is bottled with the "liqueur de tirage".

AGEING

The second fermentation takes place in an underground cellar, followed by a period of ageing in contact with the lees. The wine spends at least 11 months in the winery; enough time to acquire a correct balance of fruit (from the grapes), richness (from the lees) and a perfect integration of the bubbles (from cellaring).

LAUNCH MARKET

March 2019.



Pale straw colour revived by fine bubbles. Bouquet of brioches with a hint of apples and white flowers. Dry and balanced in the mouth with good length intensified by its fine bubbles.

TASTING NOTES

Sunset International Wine Competitions

Gold Award Critics Challenge International Wine & Spirits Competition

Serve at: 6° C.

Alcohol content: 11,5% vol.

Wine suitable for vegans.

