

BRAND : RENAIXENÇA

WINE : RENAIXENÇA BRUT NATURE

D.O. : CAVA

What better way to celebrate the popular revival in Catalan culture (renaixença) than to open a bottle of bubbly? And this renaissance is not limited to the region's language and customs; it can also be said that its own national drink, Cava, is itself a re-birth, as the fine bubbles we enjoy so much are produced by a secondary fermentation in the bottle, only once it has been sealed with the cork. Our own cava is fresh with a definite zip of acidity. Chin Chin, Salut and Força Canut!

LOCATION

Vilafranca del Penedés - 40km from Barcelona, 215m above sea level.

CLIMATE

The region is marked by warm climates along the coast and cooler temperatures through the foothills up to plateaus of more than 2,000 ft (610 m) above sea level.

SOIL TYPE

The sandy, clay-like soil is poor in organic matter and rocky in the main, which provides good drainage.

VINES

Macabeo, Perellada, Xarel.lo

ELABORATION

This Cava is aged for 20 months on its lees in bottle before a natural dégorgement. No dosage was added, making this completely dry.

TASTING NOTE

A Particularly fine style of cava, elegant and rich with fine bubbles. Dry on this finish this cava is perfect as an aperitif or served with shellfish.

ANALYTICAL

- ALCOHOL : 11.75%
- RESIDUAL SUGAR : 0.5g/l
- TOTAL ACIDITY : 6.10g/l
- PH :

