

LA CAPELLA

A cava with a beautiful golden colour that reflects its ageing over the years. Its constant fizz fills the glass with strings of tiny bubbles which, on reaching the surface, form a stable crown.

It has a deep, complex, surprising aroma. Intense notes of stone fruits (peach, apricot, medlar, etc.) combine with aromas of brioche and butter. As the cava opens up, a faint background of walnuts and curry gradually appears, as well as the light touch of distinction provided by the toasted aroma so typical of great sparkling wines.

In the mouth, its pleasant, persistent fizz caresses the palate, filling it with agreeable sensations. Extremely smooth and structured, it is surprisingly fresh given its age. It has a notable aftertaste which brings to mind dried apricots, walnuts and fine pastries.



Type

D. .O. Cava Paraje Calificado
Brut Nature



Soil

Loam-clay-limestone



Grape varieties

Xarel·lo



Rootstock

110 Richter



Planting Density

2500 vines per hectare



Trilling

Gobelet



Ageing

Average of
108 months in bottle



AVB

12.0 %



Service

7-8 °C

