

MILESIMÉ

Milesimé is a Reserva Brut, made from the free-run juice of Chardonnay grapes, grown in the vineyards in our Espiells estate.

This cava is a beautiful golden colour with a superb mousse. The numerous streams, formed by its very fine bubbles, rise up regularly to maintain an abundant and lasting crown.

The aroma is complex, elegant and intense. Almost immediately evokes the flavours of fleshy fruit (peach and melon) and lactic notes. Gradually, its aroma develops, gaining intensity and, above all, complexity. In it we can distinguish notes of honey, grapefruit and toast.

It is exuberant on the palate. Its intense and friendly effervescence fills the mouth with a magnificent creaminess. With a remarkable unctuousness, its texture in the mouth is both strong and fresh. This splendid cava has a long-lasting aromatic finish.



Type
D.O. Cava
Reserva Brut



Soil
Loam-clay-limestone



Grape varieties
Chardonnay



Rootstock
1003 Pausen



Planting Density
3500 vines per hectare



Trilling
Cordon Royat



Ageing
Average of 24
months in bottle



AVB
12.0 %



Service
7-8 °C

