

RESERVA DE LA FAMILIA

Reserva de la Família is made mainly from the free-run juice of Macabeu, Xarel·lo and Parellada grapes, harvested in our Espiells, Can Massana and La Cuscona estates.

It is an attractive, bright, pale gold cava. Its tiny, abundant bubbles rise up forming a large number of streams and a stable crown.

Deep, intense and elegant, initially it evokes notes of ripe white fruit. Its complexity gradually increases and the aromas typical of long ageing then appear. Hints of toast and a certain citrus background complete its distinguished aroma.

Its creamy mousse is perfectly integrated on the palate, making its texture in the mouth simultaneously fresh, rounded and evocative. All the aromas found in the glass are displayed in its long finish.



Type

D.O. Cava Gran Reserva
Brut Nature



Soil

Loam-clay-limestone



Grape varieties

Macabeu, Xarel·lo
and Parellada



Rootstock

110 Richter & 1003 Pausen



Planting Density

2500 & 3500 vines per
hectare



Trilling

Gobelet & Cordon Royat



Ageing

Average of 36
months in bottle



AVB

12.5 %



Service

7-8 °C

