

NECTAR BLANC

This cava is made with the must from selected Macabeu, Xarel·lo and Parellada grapes from vineyards in the best classified estates in the Alt Penedès.

The expressive golden yellow colour and the persistent streams of fine bubbles are a characteristic of long and patient aging which are clearly present in this special sweet cava.

The aroma is intense, rich and full of nuances. Fruits like plums, cherries, mango and delicate white flower notes are evident from the start. Gradually, aromas of honey, fine pastry and a hint of sweetness appears.

On the palate it clearly shows off as a different cava. Thanks to its sugar content it coats the palate with a creamy texture combined with balanced acidity and effervescence. It has a tasty and refreshing palate. The aromatic richness makes this cava perfect for aperitifs and desserts.



Type
D. .O. Cava
Reserva Sweet



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



Ageing
Average of 24
months in bottle



AVB
12.5 %



Service
7-8 °C