

CINTA PÚRPURA BRUT★

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.

It is a golden yellow colour and its fine, effervescent bubbles rise rhythmically, forming pretty streams that create a stable crown.

Its aroma is pleasant and intense. Initially, the nose evokes clear notes of fleshy fruit and a slightly floral background. After a short time, its complexity increases and slight notes of toast appear.

Its texture in the mouth is very pleasant. Its effervescence is vibrant and friendly, and this, combined with its balanced acidity, gives this cava a lovely creaminess and fresh quality.

Its persistent aroma lingers in the palate for a long time, leaving a lovely memory.

★ Also available in Reserva Semi-Dry.

Juvé & Camps



Type
D. .O. Cava
Reserva Brut



Soil
Loam-clay-limestone



Grape varieties
Macabeu, Xarel·lo
and Parellada



Rootstock
110 Richter & 1003



Planting Density
2500 & 3500 vines per
hectare



Trilling
Gobelet & Cordon



Ageing
Average of 24
months in bottle



AVB
12.5 %



Service
7-8 °C