



PERELADA

ESPERIT AMFITRIÓ · 1923

DENOMINATION OF ORIGIN

D.O Cava

AGEING

Minimum of nine months in the bottle, before disgorging.

VINTAGE

2024

VARIETIES

Xarel·lo, Parellada, Macabeu, Chardonnay.

WINEMAKING

Made from organically grown wines from the 2024 vintage under the Cava Designation of Origin. The Xarel·lo comes from the high areas of the Penedés, the Macabeu variety from the central area, while the Parellada is grown at an altitude of more than 600 metres above sea level.

PERELADA

CUVÉE ESPECIAL BRUT NATURE



“ IT IS MADE ONLY IN EXCEPTIONAL VINTAGES FROM A CAREFUL SELECTION OF WINES USING THE THE TYPICAL VARIETIES FOR CAVA, IN PERFECT BALANCE WITH THE CHARDONNAY. ”

DELFI SANAHUJA. WINEMAKER

TASTING NOTE

Pale yellow colour with greenish nuances. Limpid and bright. Generous stream of fine bubbles, forming a crown. Its aroma is subtly citric and clean.

Crisp, complex and elegant on the palate, it has an excellent balance.

ANALYSIS

ABV: 11.5% by Vol.
Contains sulfites



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