

PERELADA

ESPERIT AMFITRIÓ · 1923

DENOMINATION OF ORIGIN

D.O. Cava

VINTAGE

NV

AGEING

The second fermentation takes place in the bottle, following the traditional method. It stays in the cellar for about twelve months before disgorging.

VARIETIES

Macabeu, Xarel·lo, Parellada

WINEMAKING

White wine from the Cava D.O., produced using free-run juice and under controlled fermentation.



AN ELEGANT CAVA OF FLORAL AROMAS THAT ALSO DISPLAYS SUBTLE NUANCES OF AGING RESULTING FROM TWELVE MONTHS OF AGING IN THE BOTTLE.

DELFI SANAHUJA. CHIEF WINEMAKER.

TASTING NOTE

Bright pale-yellow colour.

Its fine aroma is basically floral, although it also has some ageing hints.

Well balanced, fresh and persistent in the mouth, it presents a good sensory evolution.

ANALYSIS

ABV: 11,5%by Vol.

Contains sulfites



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