

Clos de l'Albert

10 d'abril

Protected designation of origin: Cava

100% Organic farming.

Varietals: Macabeo (40%), Xarel·lo (40%) and Parellada (20%).

Method:

The three varieties are separately fermented at a constant temperature of 13° - 14° in stainless steel tanks, with native yeasts from the Penedès.

There is a second fermentation in bottles at a constant temperature of 14° - 15°. It is, then, rinsed with tops of 150 semi-manual bottles.

Minimum aging in bottle before the slitting: 20 months.

Tasting note:

Aspect: Yellow with golden reflections. The bubble is thin and it produces a persistent and prominent string.

Nose: The fruity scents, such as green apple and pear, prevail with those ones derived from its aging (toasted almonds).

Mouthfeel: Mouth-filling, very dry but harmonious. Fresh and elegant. With a very balanced acidity with no excessive rough edges, and the carbonic is well integrated in the wine. The bubble is thin and constant, with numerous points of bubble and a very persistent string.

Food Matching:

Excellent as an aperitif. Exquisite for seafood, white meat and foie gras.



Analysis:

Alcohol by volume: 11,4°

Residuals sugars: 1,90 gr/l.

Sulphur dioxide: 67 mgr/l.

Total acidity: 3,90 gr/l.

Winemaker's recommendations:

Drink Chilled (4 – 6 °C)