

*Terrers de Cal*

*Bayés*

*10 d'abril*

Protected designation of origin: Cava

**100% Organic farming.**

**Varietals:** Macabeo (40%), Xarel-lo (50%), Parellada (10%).

**Method:**

100% of the grape is harvested by hand and transported in 25 kgs slatted crates in order to prevent breakage.

We only use the 50% of the must, called flower must, because of its aromatic and delicate traits.

The first fermentation of the Xarel-lo is carried out in stainless steel tanks, with its own lees at a low temperature: 14-16°C. This is done to maintain the primary scents of the grape, increase the greasiness and enhance its sparkling traits.

Macabeo fermentation is unique because, firstly, it is pre-fermented. We this process we obtain a bigger sweetness and shape. This benefits us due to the subsequent aging in bottles.

Further, this pre-fermentation phase gives us an aromatic profile more intense and complex. This process gives us that peculiar sweetness and perfume. This technique is the responsible for the colour tone increase of this variety.

Parellada fermentation is carried out in stainless steel tanks at constant temperature of 13° - 14° C.

Another important point is that before the manual rinsing, it is stir in two times. This is done to get those third valued scents, owing to yeast autolysis.

Minimum aging in bottle: 40 months. During this time, it will be at rest.

**Tasting note:**

**Aspect:** Toasted yellow with a thin bubble. Elegant. With a slow release.

**Nose:** Fresh but rustic at the same time. Outstanding candied fruit scents with citrus and patisserie touches.

**Mouthfeel:** A balanced Cava. Soft. A long and persistent aftertaste.

**Food Matching:**

It is ideal as an aperitif, any time. Also exquisite for seafood, rice dishes, and also hard or semi-hard cheeses.



**Analysis:**

Alcohol by volume: 11,2°

Residuals sugars: 2,91 gr/l.

Sulphur dioxide: 67 mgr/l.

Total acidity: 3,70 gr/l.

**Winemaker's recommendations:**

Drink Chilled (4 - 6°C).