



CASTELL D'AGE

ORGANIC FARMING
CAVA & WINE

1988 Brut Nature

Cava made to celebrate the foundation year of Castell d'Age. Elegant, subtle and that expresses the importance of the Xarel·lo grape variety in our area. With a well-designed, sober and distinguished presentation, this very special cava cries out to be enjoyed.

Vintage 2016

Varieties: 100% xarel·lo

Type of wine: Cava brut nature reserva

Estate: Can Gener

Type of soil: Clay-limestone

Region: DO Cava

Pluviometry: 449 l/m²

Altitude: 280 m

Yields: 4.000 kg/ha

Treatments: according to the regulations set by the organic and biodynamic agencies.

Annual production: 4.000 bottles

Production

Harvest: By hand, during the first two weeks of September

Fermentation: The first fermentation takes place in stainless steel tanks at low temperature. The second is carried out using the méthode champenoise (champagne method).

Aging: A minimum of 24 months in bottle in underground cellars at a constant temperature of 16 °C.

Analytical data

Alcohol content: 12 %

Total acidity: 5,5 g/L

Volatile acidity: 0,21 g/L

Residual sugar: <0,8 g/L

Total SO₂: 23 mg/L

Tasting notes

Appearance: Straw yellow color with bright, golden tones. Small, elegant and long-lasting bubbles. Good crown of mousse and beading.

Nose: At first it emits a symphony of white flowers and citrus, along with a mineral hint.

Palate: Silky from the perfectly integrated carbon dioxide.

Finish: Long with gentle citrus touches.

Food pairing

Ideal with risottos, fish and white meats. With its complexity and freshness, it can be enjoyed with "fusion" cuisine as well as traditional cooking. Serve between 6 and 8 °C.

