



CASTELL D'AGE

ORGANIC FARMING
CAVA & WINE

Anne Marie Brut Nature

Elegant, subtle cava with great sensitivity, conveying the personality of its creator. With a well-designed, sober and distinguished presentation, this very special cava cries out to be enjoyed.

Vintage 2017

Varieties: 40% xarel·lo, 40% macabeu, 20% parellada

Type of wine: Cava brut nature reserva

Estate: Can Pujades, Can Gener, Can Aguilera

Soil type: Slate and clay-limestone

Region: DO Cava

Pluviometry: 449 l/m²

Altitude: 310, 300 and 280 m

Yields: 7.000 kg/ha

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

Annual production: 40.000 bottles

Production

Harvest: By machine, at low temperature by night

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 20 months in bottle in underground cellars at a constant temperature of 16 °C.

Analytical data

Alcohol content: 12 %

Total acidity: 5,8 g/L

Volatile acidity: 0,15 g/L

Residual sugar: <0,8 g/L

Total SO₂: 29 mg/L

Tasting notes

Appearance: Straw yellow color with green tones. Fine, slow moving bubbles, forming strings of beads and a crown of mousse.

Nose: Delicate aging aromas with dairy notes of fresh butter against a backdrop of ripe fruit.

Palate: Pleasant and fresh on entry, opening up fully over the palate. Well-integrated carbon dioxide. The light aging aromas merge with ripe fruit and hints of toast and dried fruit and nuts.

Finish: Full with good length and long-lasting flavors.

Food pairing

Ideal with all types of dishes, from appetizers to desserts, particularly seafood, fish and semi matured cheeses. Serve between 6 and 8 °C.

