



CASTELL D'AGE

ORGANIC FARMING
CAVA & WINE

Aurèlia Brut Nature

.....
Inspired by Aurelia Figueras, the woman who gave a tremendous boost to the development of our vineyards, this is the Bodega's cava with the most personality and energy. It also boasts a highly distinctive touch of Chardonnay.
.....

Vintage 2015

Varieties: 40% xarel·lo, 40% macabeu, 10% parellada, 10% chardonnay.

Type of wine: Cava brut nature gran reserva

Estate: Can Pujades, Can Gener, Can Aguilera

Soil type: Calcari-argilós i licorella

Region: DO Cava

Pluviometry: 449 l/m²

Altitude: 310, 300 i 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 30 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: 0,15 g/L

Residual sugar: <0,8 g/L

Total SO₂: 31 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, later followed by light touches of honey and fruit jam.

Palate: Silky from the perfectly integrated carbon dioxide.

Finish: Long with gentle citrus touches.
.....

