



CASTELL D'AGE

ORGANIC FARMING
CAVA & WINE

Olivia Brut Nature

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With its finesse, delicacy and femininity, combined with the strength that comes from aging, this 100% Chardonnay cava inspires admiration and never goes unnoticed. Like the woman who inspired it.

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Vintage 2016

Varieties: 100% chardonnay

Type of wine: Cava brut nature reserva

Estate: Can Gener

Type of soil: Stony -chalk

Region: DO Cava

Pluviometry: 449 l/m²

Altitude: 310 m

Yields: 5.000 kg/ha

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

Annual production: 12.000 bottles.

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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.

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Analytical data

Alcohol content: 12 %

Total acidity: 5,6 g/L

Volatile acidity: 0,17 g/L

Residual sugar: <0,8 g/L

Total SO₂: 35 mg/L

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Tasting notes

Appearance: Bright straw gold color. Fine, totally integrated, bubbles. Delicate, elegant beading.

Nose: Fresh and fruity, typical of the varietal, combined with slight nuances of candied and dried fruit and nuts, brought by the maturity of long aging.

Palate: Flawlessly integrated carbon dioxide, making the cava silky and well-balanced on the palate. Light aftertaste of fruit and sweets.

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Food pairing

Perfect with the most exquisite dishes, from appetizers to desserts. Ideal with baked or grilled fish, and stewed or roast meats. Serve between 6 and 8 °C.

