

FERRER & MATA

CAVA BRUT NATURE ORGANIC



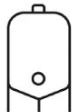
- Vintage 2022
- Bottled in March 2023
- Reserva cava
- With a minimum aging period of 12 months
- 37% Xarel·lo, 36% Macabeu and 27% Parellada



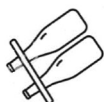
- Manual harvest. The Xarel·lo and Macabeu were harvested in the second half of August, while the Parellada was picked in the first half of September. The varieties were vinified separately.



- Old vines, located in the Alt Penedès region, at altitudes ranging from 200 to 500 meters.



- First fermentation in stainless steel tanks at around 16°C.
- Second fermentation in the bottle following the traditional method, followed by aging in the cellars at a controlled and constant temperature and humidity.



- Manually riddled for 21 days, with eighth turns, once each day.



- In appearance, it has a pale yellow color with greenish reflections, clear, clean, and bright. With fine and constant bubbles.
- On the nose, notes of acidic white fruits are noticeable, mixed with citrus touches that highlight the freshness of the cava.
- On the palate, it has a pleasant entry, where the bubbles are fine. It is balanced in terms of body and acidity, with a taste of white fruit and a long aftertaste.



- 11,5 %vol.
- Total SO₂: 50 mg/L
- Acidity: 3,75 g/L
- pH: 3,00
- Sugars: 1,3 g/L



- Highly recommended for white meats, fish, rice, cured meats, and also with desserts.