

VINS I CAVES

BLANCHER

CASA FUNDADA EL 1955



RESERVA - NATURE

Product Type	Brut Nature Reserve
Vintage	2014
Grape Varietals	Macabeu, Xarel·lo and Parellada
Aging	More than 25 months
Analysis	°A 11,8 Sugar 2 gr/l ATs 4 gr/l

Contains sulphites

Packaging Cardboard box of 6 bottles of 75cl. in vertical position.

Pallets Europalet (80x120x145) 64 boxes of 6 bottles
(100x120x145) 88 boxes of 6 bottles

Production Cold maceration of the skins for a limited time for the extraction of aromas. Fermentation in stainless steel and then in contact with its fine lees.
Aged in the bottle for 25 months on the property. Clarified by hand on the riddling rack.
This cava is made for those looking for a fresh feel on the palate.
It is the embodiment of simplification and elegance.

Tasting Notes

Pale yellow color with golden reflections. Fine bubbles with a good crown formation. The nose is enveloped with aromas reminiscent of white fruits, notes of raw almonds and a background of pastry. The palate is fresh and long.
Ideal for snacks and grilled fish or in sauces.

January 2020

BLANCHER