

# DE PRÓ




## ORGANIC CAVA BRUT NV



### Technical data

Appellation	DO Cava
Winemakers	Joan Rabadá
Vineyards	Vineyards with organic certification in the Comtats de Barcelona sub-region in the heart of Cava country in Catalunya. On the edge of the Mediterranean but protected by the mountain of Monserrat, the mild climate, moderate rainfall throughout the year and well-drained calcareous soils provide optimum conditions.
Varieties	50% Xarel·lo, 30% Macabeo, 20% Parellada
Winery	Part of a group with nine winegrowing cooperatives across Catalonia giving access to the best fruit and the latest technology. Its modernist Cava cellar was named the Cathedral of Wine by Catalan writer Àngel Guimerà.
Winemaking	Must fermentation takes place at 15-16°C. The wine is bottled 2-4 months later and undergoes a second fermentation in the bottle, riddling and ageing for a minimum of 12 months. The wine is disgorged, dosage is added, then the wine is stirred, corked and wired.

### Winemaker's notes

 Colour	Attractive pale gold straw colour with white and gold highlights. Fine beads of bubbles.
 Nose	Citrus aromas with notes of brioche, pear and almond. Fine and elegant.
 Palate	Initially soft on the palate with clear pear and lemon flavours and fresh acidity. Creamy mousse with fine bubbles.

### Analysis

Alcohol	11.5%	Residual Sugar	10g/l
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### Awards



91 points– James Suckling 2024