



CAVA

REPOS EN PROFUND
FINCA MAS GATELL
- 2016 -
G·A·T·E·L·L
- Initial -
BRUT NATURE - GRAN RESERVA
BOT. NÚM. 0002 / A. 118

G · A · T · E · L · L

INITIAL

BRUT NATURE GRAN RESERVE 2017

COUPAGE *Xarel·lo, Macabeu, Parellada and Malvasía*

VITICULTURA *Ecological: Since 2015, in conversion. As of 2018 Ecological Certification (CCPAE)*

BREEDING *Fermented base wine in French oak barrels. Minimum aging: 60 months*

ANALYTICS

Alcoholic degree:	12%
Glucose / Fructose:	0.4 gr/l
Sulphurous free:	17 mg/l
Total sulfur:	84 mg/l
Volatile acidity:	0.27 g/l
Total acidity:	4.6 g/l H ₂ SO ₄
pH:	3.08

CATA'S NOTES

Bubble: *very fine, abundant forming a persistent crown*

Color: *golden yellow*

Aroma: *orange blossom, honey and chamomile, nuts, spicy, creamy, toasted, sweet spices, ripe fruit, brioche*

Mouth: *tasty, toasted, creamy, fine bitterness*

LIMITED PRODUCTION: 4998 ampolles