



CAVA

VINOS EN PROFESION  
TORCA MAS GATELL  
- 2016 -

G·A·T·E·L·L

- Initial -

FORT MATURE - GRAN RESERVA  
BOT. NÚM. 0002 / A. 118

# G · A · T · E · L · L

## INITIAL

BRUT NATURE GRAN RESERVE 2016

**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

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