

VINS I CAVES

# BLANCHER

CASA FUNDADA EL 1955

## RESERVA BRUT EXPORT



**Product Type** Brut Reserve

**Vintage** 2013

**Grape Varietals** Macabeu, Xarel·lo and Parellada

**Aging** More than 25 months

**Analysis**  $\rho$ A 11.8 Sugar 8 gr/l ATs 4 gr/l

Contains sulphites

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

**Pallets** Europalet (80x120x145) 80 boxes of 6 bottles  
(100x120x145) 110 boxes of 6 bottles

**Production** Made from traditional varieties, Macabeu, Xarel·lo and Perellada.  
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 the initiators cava looking mouth freshness and a sweet spot.

**Tasting Notes** Pale yellow colour with golden reflections.  
Fine bubbles with a good crown formation.  
The nose is fresh with aromas of white fruit and almond background.  
Easy to drink cava.  
The palate is creamy with a balanced finish.  
Ideal for pasta with sauce and rice.

January 2020

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