

# B

## GRAN RESERVA



**PRODUCT TYPE**  
Brut Nature Grand Reserve

**VINTAGE**  
2014

**GRAPE VARIETALS**  
Macabeu, Xarel·lo and Parellada

**AGING**  
More than 40 months

**ANALYSIS**  
°A 12 Az. 1 gr/l ATS 3,9 gr/l  
Contains sulfites

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

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

**ELABORACIÓN**  
Made from Parellada, Macabeo and Xarel·lo  
(from Can Cajon, Teia), where the soils are differentiated.  
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 over 3 years in the bottle, 18 meters  
underground, under optimal conditions.  
Made for lovers of dry cava, but who, at the same time,  
look for complexity in the mouth feel

**TASTING NOTES**  
Straw yellow with golden reflections.  
Fine and persistent bubbles.  
The nose is complex, with aromas of nuts and notes of ripe fruit.  
The palate is fresh and fine with good integration  
of the bubble and elegant aftertaste.  
Ideal for appetizers, seafood and white meat.

# BLANCHER