

## Raventós Rosell Reserva · Brut Nature · Organic



### Varieties: Xarel·lo Macabeu Chardonnay Pinot Noir Parellada





Alcoholic strength: 11,5 %vol. Total tartaric acidity: 6,1 g/L Residual sugars: 1,4 g/L Aging: at least 18 month.

### Vineyard features:

The Heretat Vall-Ventós property has **52 hectares** located between the Ordal mountain ranges and the Montserrat mountains. This location is clearly inclined to west, what allows the fields to benefit from the morning and midday sun. The vineyard rows have been planted following the imaginary lines that unite the Montserrat mountains with the Ordal mountain ranges. This distribution lets the sea winds get through the vineyard rows improving the vine health.

**Elaboration:** Traditional method, second fermentation in bottle. 18 months of minimum aging.

### Tasting notes:

Yellow color cava with golden reflections. Clean and frank nose sensation. Presents white fruit aromas, and pastry and nuts flavors that come from the autolysis process. Fine, creamy and very well integrated carbonic, with a well-balanced acidity. Pleasant and persistent taste that leaves us with a final aftertaste of the white fruit. Long and persistent finish that invites us to continue enjoying the tasting.



# D.O. Cava

#### Logistic data: Bottle:

Height: 320 mm. Diameter: 88,4 mm. Empty bot. weight: 900 g. Full bot. weight: 1.640 g. Bottle capacity: 750 ml. Cork type: 2 washers. EAN Code: 8425070003003

### Box:

Height: 325 mm. Length: 270 mm. Width: 185 mm. Bot. per box: 6 bottles. Full box weight: 10,1 kg. EAN Code: 68425070003005

### Europallet:

Height: 1.770 mm. Boxes per storey: 17 Storeys: 5 Boxes per pallet: 85 Total approx. weight: 879 kg.

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