



Portium · Brut Nature

D.O. Cava



Varieties:

Macabeu
Xarel·lo
Parellada
Chardonnay

Alcoholic strength: 11,5 %vol.

Total tartaric acidity: 5.8 g/L

Residual sugars: 1 g/L

Aging: at least 12 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. 12 months of minimum aging.

Tasting notes:

Pale yellow color. Clean smelling with white fruits aromas. Fine, creamy and very well integrated carbonic. Well balanced acidity. Pleasant and persistent taste that leaves us with a final aftertaste of white fruit. It invites us to continue enjoying the tasting.

Logistic data:

Bottle:

Height: 320 mm.
Diameter: 88,4 mm.
Empty bot. weight: 835 g.
Full bot. weight: 1.575 g.
Bottle capacity: 750 ml.
Cork type: 1 washer.
EAN Code: 8425070001368

Box:

Height: 325 mm.
Length: 270 mm.
Width: 185 mm.
Bot. per box: 6 bottles.
Full box weight: 9,7 kg.
EAN Code: 68425070001360

Europallet:

Height: 1.770 mm.
Boxes per storey: 17
Storeys: 5
Boxes per pallet: 85
Total approx. weight: 846 kg.



Raventós Rosell

Raventós Rosell – Finca Heretat Vall-Ventós

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