



SPECIAL CUVÉE - RESERVA ORGANIC Brut CHARDONNAY - PINOT NOIR



Blend of Chardonnay and Pinot noir.

Cava Reserva: second fermentation in the bottle and aged on the yeast for more than 24 months in our cellars, where developed the perfect maturity and aromatic potential. Equilibrate and harmonic.

VINEYARDS: Penedès *terroir*. **100% Organic certificate vineyards.**

Grape varieties: Chardonnay and Pinot noir.

Region: D.O. Cava. **Sub region:** Upper Penedès (Chardonnay and Pinot noir).

Altitude of the vineyards: 250m (Chardonnay and Pinot noir).

Climate: mild Mediterranean.

Annual rainfall: an average of 350 litres per square metre.

Soil: clay and calcareous.

1st FERMENTATION: must to base wine

Harvest: hand gathered to select the best grapes. In August when each variety is at its peak of maturation.

Pressing and must fermentation: pneumatic press. Must selection, only the best juices will be for the Duran Reserva Special Cuvée elaboration.

Each variety of grapes fermented separately at a constant temperature of 16°C in stainless steel tanks.

2nd FERMENTATION: base wine to Reserva cava

The base wine blending: Chardonnay 80% and Pinot Noir 20%.

Bottling period: February-March.

Fermentation temperature: 15-18 °C.

Ageing period: for more than 24 months. Vintage dated each year.

TASTING NOTES

Appearance: presents a yellow pale colour with fine and persistent bubbles.

Aroma: fresh, ripened fruits, creamy citrus notes with slightly nutty nose.

Palate: perfectly balanced, pleasant with long and clean finish.

Gastronomy: recommended for aperitifs, fish dishes, oysters and shellfish. Enjoy it at any time of the day.

Tips: served cold, between 6°C to 8°C, in tulip glass type, transparent, tall, thin and without decoration.



Ramon Canals

Owner and oenologist