

MARTA



RESERVA VINTAGE Brut

Blend of our native varieties grapes Xarel.lo, Macabeu and Parellada. Cava Reserva: second fermentation in the bottle ageing on the yeast for more than 24 months in our cellars where developed the perfect maturity and aromatic potential.



VINEYARDS: PENEDÈS TERROIR

Grape varieties: Xarel.lo, Macabeu and Parellada.
Region: D.O. Cava. **Sub region:** Upper Penedès (Parellada) and Central Penedès (Xarel.lo and Macabeu).
Altitude of the vineyards: 110m (Xarel.lo), 250m (Macabeu) and 315m (Parellada).
Climate: mild Mediterranean.
Annual rainfall: an average of 465 litres per square metre.
Soil: clay and calcareous.

1st FERMENTATION: must to base wine

Harvest: hand gathered to select the best grapes in September when each variety is at its peak of maturation.
Pressing and must fermentation: pneumatic press. Musts selection, only the best juices will be for the Marta Reserva elaboration. Each variety of grapes fermented separately at a constant temperature of 16°C in stainless steel tanks.

2nd FERMENTATION: base wine to cava Reserva

The base wine blending: Xarel.lo 50%, Macabeu 30%, Parellada 20%.
Fermentation temperature: 15-18 °C.
Ageing period: for more than 24 months. Vintage dated each year.
Sugar added: 6 g/L Brut.

TASTING NOTES

Appearance: presents a pale yellow coloured cava with fine and persistent bubbles.
Aroma: intense aroma with fruity and floral hints and gentle notes of ageing.
Palate: fresh, slightly sweet and very round palate.
Gastronomy: recommended for assorted salads, pasta, rice and fish dishes.
Tips: served cold, between 6°C to 8°C, in flute glass type, transparent, tall, thin and without decoration.

Ramon Canals
Owner and winemaker