

Ramon Canals

GRAN RESERVA LIMITADA - VINTAGE 2012 – BRUT NATURE

The Canals family elaborated this cava with a rigorous selection of the traditional grape varieties from Penedès region Xarel.lo, Macabeu and Parellada come from older vines over 40 year old, following the Traditional Method, secondary fermentation of wines in the bottle and aged on lees for over 48 months in our cellars. Cava bottled only from excellent vintages. Ramon Canals is an “Organic transition wine”.



VINEYARDS: Penedès *terroir*

Grape varieties: Xarel.lo, Macabeu and Parellada.
Region: D.O. Cava. **Sub region:** Upper Penedès (Parellada) and Central Penedes (Xarel.lo and Macabeu).
Altitude of the vineyards: 110m (Xarel.lo), 250m (Macabeu) and 315m (Parellada).
Climate: mild Mediterranean.
Annual rainfall: an average of 475 litres per square metre.
Soil: clay and calcareous.

1st FERMENTATION: must to base wine

Harvest: hand gathered to select the best grapes between September and October 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 Ramon Canals Gran Reserva Limitada Vintage 2012 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 25%, Parellada 25%.
Bottling period: January 2016.
Fermentation temperature: 15-18 °C.
Ageing period: for more than 48 months on lees. Vintage dated each year. Recently disgorged.
Sugar added: 0 g/L Brut.

TASTING NOTES

Appearance: presents a pale yellow coloured cava with fine and persistent bubbles.
Aroma: fully developed aromas on the nose and intense aroma with ripe fruit, stewed apple and toasty and nutty flavours of ageing.
Palate: fresh with fine texture and an elegant balancing acidity, dry with a pure, harmonious and long aftertaste.
Gastronomy: recommended for rice, pasta, rice, white meat and fish dishes.
Tips: served cold, between 6°C to 8°C, in tulip glass type, transparent, tall, thin and without decoration.

Ramon Canals
Owner and oenologist