

RAMON CANALS

PREMIUM CAVA

RESERVA NUMERADA - VINTAGE - SEC

The Canals family elaborated this cava with the traditional grape varieties from Penedès region Xarel.lo, Macabeu and Parellada, following the Traditional Method, secondary fermentation of wines in the bottle and aged on lees for over 24 months in our cellars. 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 465 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 Reserva Numerada Vintage 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.

Fermentation temperature: 15-18 °C.

Ageing period: for more than 24 months on lees.

Vintage dated each year. Recently disgorged.

Sugar added: 17 g/L Sec.

TASTING NOTES

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

Aroma: intense aroma with fruity hints and gentle notes of ageing.

Palate: fresh, silky, 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 tulip glass type, transparent, tall, thin and without decoration.

Ramon Canals

Owner and oenologist