

MARTA

CANALS CANALS

PASSIÓ RESERVA Brut MAGNUM

Blend of our native grape varieties Xarel.lo, Macabeu, Parellada and Garnatxa.

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: Penedes *terroir*

Grape varieties: Xarel.lo, Macabeu, Parellada and Garnatxa.

Region: D.O. Cava. **Sub region:** Central Penedes (Macabeu, Xarel.lo and Garnatxa) and Upper Penedés (Parellada).

Altitude of the vineyards: 110m (Xarel.lo) 250m (Macabeu and Garnatxa) and 320m (Parellada).

Climate: mild Mediterranean.

Annual rainfall: an average of 515 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: musts selection, only the best juices will be for the Marta Passió Reserva 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: 40% Xarel.lo, 35% Macabeu, 20% Parellada and 5% Garnatxa.

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: delicate pale rosé colour with fine persistent bubbles.

Aroma: fresh, floral, ripened red fruits with slightly nutty nose.

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

Gastronomy: recommended for aperitif or combined with pasta, rice, blue fish, well-seasoned white meat and red meat stews.

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



Ramon Canals

Owner and winemaker