

# MONT PARAL

## VINTAGE 2016 SEC

Produced according to Organic principles



Fusion of our grape varieties Xarel.lo, Macabeu and Chardonnay from 100% organic certificate vineyards.

Vintage Cava: second fermentation in the bottle ageing on the yeast for more than 15 months in our cellars where developed the perfect maturity and aromatic potential.

The vines benefit from extended sunshine and cool breezes from the nearby Mediterranean Sea. The resulting fruit is of a very high standard which is skilfully crafted into the Mont Paral Vintage Organic Farming Sec. It is elaborated in a clear bottle to show the purity and cleanness of the wine.

### VINEYARDS: PENEDÈS TERROIR. 100% ORGANIC CERTIFICATE VINEYARDS.

**Grape varieties:** Xarel.lo, Macabeu and Chardonnay.

**Region:** D.O. Cava. **Sub region:** Upper Penedes (Chardonnay) and Central Penedes (Xarel.lo and Macabeu).

**Altitude of the vineyards:** 110m (Xarel.lo), 250m (Macabeu) and 315m (Chardonnay).

**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 August and September when each variety is at its peak of maturation. Organic farming vineyards.

**Pressing and must fermentation:** pneumatic press. Musts selection, only the best juices will be for the Mont Paral Vintage Organic Farming elaboration.

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

### 2nd FERMENTATION: base wine to Vintage Cava

**The base wine blending:** Xarel.lo 40%, Macabeu 40%, Chardonnay 20%.

**Fermentation temperature:** 15-18 °C.

**Ageing period:** for more than 15 months. Vintage dated each year.

**Sugar added:** 17 g/L Brut.

### TASTING NOTES

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

**Aroma:** white fruit, citrus, floral notes and gentle aromas of ageing.

**Palate:** fresh, slightly dry 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*