

PAX VINUM

MISOLFA CAVA BRUT RESERVA

Catalonia , Spain



Millésime NM

Appellation Cava DO

Sols Limestone Clay

Altitude Des Vignes 300-750 meters above sea level

Orientation Variable

Cépages 50% Parellada 35% Macabeu 15% Xarel·lo

Viticulture Certified Organic

Palissage Royat double

Pi/Hect 3 100 pi/ha

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Vendanges From september to october

Vinification Fermentation at 16 °C in stainless steel vats for two weeks. Second fermentation in the bottle, according to the traditional method.

Levures Indigenous

Élevage 15 months on the lees

Volume D'alcool 11.5% alc./vol.

Sucre Résiduel 6-8 g/l

Acidité Totale 5.5 g/l

Color Light yellow

Degustation Moderately intense aromas. White fruits (pear, apple), floral notes and a slight touch of creaminess. Fresh and lively in the mouth, with dominant notes of fruit. Light and soft, with a nice finish.

Temperature Of Service 6-8°C

BOIRES
