

PAX VINUM

PACO MOLINA

Catalonia , Spain



Millésime NM

Appellation Cava DO

Sols Limestone Clay

Altitude Des Vignes 180-650 meters above sea level

Orientation Variable

Cépages 55% Macabeu 35% Parellada 10% Xarel·lo

Viticulture Sustainable

Palissage Royat double

Pi/Hect 2 850 pi/ha

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Vendanges Mechanical

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 12 months on the lees

Volume D'alcool 11.5% alc./vol.

Sucre Résiduel 7-9 g/l

Acidité Totale 5.5 g/l

Color Light yellow

Degustation The nos is intense, with hints of brioche and ripe fruit. Sweet and balanced on the palate. The secondary aroma of aging dominates, with light toast and hints of bread yeast. Long and complex finale

Temperature Of Service 6-8°C

BOIRES
