

# 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.

**Sucré Résiduel** 7-9 g/l

**Acidité Totale** 5.5 g/l

**Color** Light yellow

**Degustation** The nose 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