

CAVA IN SITU

Traditionally fashion

Following innovation and improvements in our coupage methods, we decided to return to the so-called "in situ method" used over a century ago. This involves a coupage of the three traditional varieties (Macabeu, Xarel·lo, and Parellada), all from our Sumarroca estate.



CHARACTERISTICS OF THE VINEYARD

A wine from our Sumarroca estate in Sant Sadurní d'Anoia. The land is poor, chalky and gravelly. The influence of the sea is diminished by the Garraf mountains which dry out the sea winds, while the pre-coastal mountain range protects the estate against dry winds from inland.

TASTING NOTES

Pale yellow colour with fine, long-lasting bubbles. Subtle fresh apple notes in the nose, with citrus aromas combined with toast and pastry notes from the yeast. On the palate, bubbles bring freshness to the acidic apple and pastry notes.

PRODUCTION

Separate wine-making processes for each variety. Static filtration for 24 hours. Fermentation in stainless steel vats at 14°C for 18 days. Coupage of roughly equal parts of Macabeu, Xarel·lo and Parellada. Aged in stacks for 16 months.

ANALYTICAL DETAILS AND ALLERGENS STATEMENT

Alcohol: 12.00% vol.

Our products contain sulphites.

Our products do not contain gluten, no dairy, no danger of cross-contamination.