

<http://www.adegabrasil.com/produto.php?referencia=1552&produto=espumante-cristalino-cava-semi-seco>



Cristalino Cava (Espumante) Semi Seco

R\$ 28,00

<http://www.espa-fil.com/jgc-wines.htm>

CRISTALINO CAVA SEMI SECO Penedés (Spain)

Grapes

Cava Cristalino Semiseco was elaborated in Bodegas Jaume Serra (Vilanova I la Geltru, Barcelona, Spain) from three varietal grapes (50% Macabeo, 25% Parellada and 25% Xarel-lo). Grapes were harvested in different vineyards of Penedes (Catalonia, Spain).

Elaboration

Varietal wines (Macabeo, Parellada and Xarel-lo) were elaborated separately. Grapes were fermented at 16-18o C in stainless steel vessel. Wines were mixed (coupage) and fermented again in bottle after addition of sugar and selected yeast. This procedure is known as traditional or champenoise. Second fermentation was performed in the "cava", a special cellar, at 15o C. The process is slow, to obtain a small and stable bubble. Once fermentation is finished, bottles stayed in the "cava" a minimum of 12 months (breeding) in strict conditions of darkness and quiet.

Tasting

Color: Brilliant, plenty of yellow straw shades running to greenish hues. Lots of medium-sized bubbles that go up vertically and continually.

Aromatic: Fresh and fruity.

Structure: Smooth and fresh, this semidry cava shows a balanced harmony among acidity, sugar and alcohol.

Typical analyses

Alcoholic grade: 11.5%

Perna-de-moça na brasa com salada de alface roxa. Almoço na sacada em 13/03/2010.