

# Cune Brut

---



- **Type of wine:** Cava Brut
  - **Category:** White
  - **Regios of production:** Penedés (D.O Cava)
  - **Grape of varieties:** Xarel-lo, Macabeo y Parellada
- 

## *Analytical data*

- **Alcoholic volume:** 11,50 %
  - **ATT:** 6 (g/l)
  - **Sugar:** 9,0 (g/l)
  - **SO<sub>2</sub> L/T:** 96
  - **PH:** 3,08
- 

## *Winemaking*

Manual and mechanical harvesting of varieties separately. Soft pressing at low pressure. Fermentation in stainless steel tanks at 16-18°C (60-64F) with the help of selected yeasts. At the completion of fermentation and the subsequent transfers, the wines of the different varieties are assembled to create the definitive base wine, which will finally be clarified and stabilized.

In the tirage, selected yeasts and sugar of the highest purity are used again when added to the base wine which is then bottled immediately under a crown cap seal. The bottles are transferred to the aging cellars under controlled temperature and humidity conditions, where the second fermentation and subsequent aging takes place.

After the aging process, the bottles are clarified for the elimination of the lees in the disgorging process, and later, and after the dosage of the expedition liquor, they are covered with the final cork stopper and final labeling.

## *Tasting notes*

Pale yellow color with golden reflections. with abundant and fine bubble and crown formation.

Its fruity notes and nuances typical of aging in the bottle stand out. In the mouth it is very pleasant, with slightly sweet spots and reminiscences of white fruit. Good acidity and persistence. Long and complex aftertaste due to its aging in the bottle. Full-bodied, round, warm, fresh and lively. It is ideal to take as an aperitif and accompanied with fish, rice, and white meats. Ideal pouring temperature: 6 to 8 ° C. (42 - 46F).

