

# Heretat Brut Nature Reserva



## Technical Details

- > **Appellation:** D.O. Cava
- > **Alcohol:** 11.5% vol
- > **Residual sugar:** <2 g/L
- > **Varieties:** Xarel•lo, Macabeu, Parellada
- > **Serving temperature:** 38 - 46° F
- > **Ageing:** Aged on its lees for a minimum of 18 months
- > **Certified Organic**

## Winemaking

- > **Harvest:** The varieties are harvested and vinified separately.
- > **Press:** Start with cold paste, soft pressing, musts selection,
- > **Fermentation:** Each variety is fermented separately. Then blended.
- > **Sparkling:** Second fermentation in bottle at low temperature for slow fermentation and aging until getting the optimum balance of freshness and creaminess.

## Tasting Notes

- > **Appearance:** Bright pale yellow, with fine bubbles and delicate texture.
- > **Nose:** Fine and elegant, fresh with notes of vanilla and honeysuckle.
- > **Palate:** Fresh, fruity and creamy. Fine texture and pleasant notes of almonds and nuts.