

Summum Brut Reserva



Technical Details

- > **Appellation:** D.O. Cava
- > **Alcohol:** 12% vol
- > **Residual sugar:** <8 g/L
- > **Varieties:** Pinot Noir, Xarel•lo
- > **Serving temperature:** 38 - 46° F
- > **Ageing:** Aged on its lees for a minimum of 24 months

Winemaking

- > **Harvest:** Manual harvest and selection of grapes from best parcels of the vineyard.
- > **Press:** Destemming and cooling the grapes of the grapes without squeezing, soft pressing, selection of the first musts.
- > **Fermentation:** Fermentation at low temperature. Static racking and traditional stabilization.
- > **Sparkling:** Blending of the wines for a second fermentation in the bottle to obtain a very fine bubble, long aging process.

Tasting Notes

- > **Appearance:** Bright pale yellow, perfect integration of very fine bubbles.
- > **Nose:** Clear notes of apricot (dried apricots), ripe fruits (peach and grapefruit), pastries and vanilla.
- > **Palate:** Fresh with hints of apple, almonds and fennel, with a pleasant and very persistent finish.