



## GEMMA GRAN RESERVA

This is our longer-aging cava, the most special we elaborate. Delicate, sophisticated and with a genuine character, it pays tribute to the mother of the family, Gemma. In essence, the gran reserva that we open in outstanding celebrations or while pairing the most gastronomical and emblematic dishes.

50% XAREL·LO, 35% MACABEU, 15% CHARDONNAY  
ORGANIC  
D.O. CAVA  
CAVA DE GUARDA SUPERIOR GRAN RESERVA: MINIMUM  
AGEING PERIOD OF 45 MONTHS  
BRUT NATURE

### **WINEMAKING:**

The three varieties are pressed separately, yet the Xarel·lo and the Macabeu are fermented together in the same tank at a controlled temperature. We decide the final coupage and we start the tirage. After bottling and on the basis of the

traditional method, a second fermentation takes place inside the bottle and a subsequent aging on its lees of minimum 45 months in the cellar.

### **TASTING NOTES:**



It has a pale-yellow color with beautiful golden reflection at sight, not to mention its clean and shining appearance.



We highlight its aromatic complexity. Aromas of ripe fruit and pastry are noticed along with elegant touches of toast, hazelnuts and walnuts.



On the mouth, it offers an integrated and tiny bubble. We find a good acidity that brings freshness, at the same time that it is creamy and elegant. It is a well-structured and balanced cava, which leaves a long and persistent aftertaste.

**PAIRING:** It is a sparkling wine that pairs perfectly with Catalan culinary dishes. In addition, it is ideal to accompany both grilled or stewed red meats or baked fishes.