SADURNÍ OLIVER
CUVÉE BARRICA

It is the cava that we elaborate with the enthusiasm of presenting an elegant and refined sparkling wine in your glass. As the name suggests, the barrel is the main figure which is introduced with the purpose of obtaining a balance between ripe fruit and subtle toasted notes. For sure, a very gastronomic cava for bubble lovers.

35% XAREL·LO, 25% MACABEU, 10% PARELLADA, 30% CHARDONNAY
FERMENTED IN FRENCH OAK BARRELS
ORGANIC
D.O. CAVA
CAVA DE GUARDA SUPERIOR RESERVA: MINIMUM AGEING PERIOD OF 25 MONTHS
BRUT NATURE

WINEMAKING: The four varieties are vinified separately. The three traditional from Penedès ferment in stainless steel tanks at a controlled temperature. Instead, the Chardonnay ferments in 500 L french oak barrels, with the intention of having a well-integrated and balanced touch of wood. Once the fermentation is done, we decide the final blend and we proceed with the tirage. After bottling, there undergoes a second fermentation inside the bottle according to the traditional method, and a subsequent aging of minimum 25 months on its lees in the cellar.

TASTING NOTES:

Visually, it has a pale-yellow color with subtle golden reflections, while being bright and transparent.

On the one hand, we notice the slight passage through the barrel, as we can appreciate some lactic and toasted notes. On the other hand, it preserves white fruit with delicate aging notes. Everything is in harmony, the wood respects both, the aging aromas as well as the fruit of the grape.

On the mouth, it has smooth, pleasant and tiny bubbles, as a result of the aging process in the bottle. It is a well-balanced sparkling wine with good acidity that makes every sip last long. It is creamy however with a dry finish, given by the barrel.

PAIRING: it is a very gastronomic cava given the touch of the barrel. We love pairing it with grilled red meats, smoked fishes such as tuna or savory starters. We also recommend it with any type of dish that includes cheese, for example a risotto.

VEGAN