



SADURNÍ OLIVER

RESERVA

In honor of the most celebrated name at home, it is the cava dedicated to the sixth generation of the family. The most versatile and gastronomic cava that is our best ally wherever we go. Because of its balanced body and fine bubbles, it pairs wonderfully with a wide variety of dishes from our gastronomy.

35% XAREL·LO, 30% MACABEU, 20% PARELLADA, 15%
CHARDONNAY

ORGANIC

D.O. CAVA

CAVA DE GUARDA SUPERIOR RESERVA: MINIMUM AGEING PERIOD
OF 25 MONTHS

BRUT NATURE

WINEMAKING:

The four varieties are vinified separately, fermenting in stainless steel tanks for 25 days at a controlled temperature. Once it finishes, we decide the final blend and we proceed with the tirage. After bottling, it 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 and shiny yellow color with greenish hues, at the same time that it is bright and transparent.



On the one hand, we find primary aromas of ripe white fruit on the nose. On the other hand, there appear aging notes such as hazelnuts and brioche, thus making it a sparkling wine with an exceptional aromatic complexity.



On the mouth, it features a tiny and integrated bubble as a result of the aging process. It is a well-balanced and structured sparkling, denoting volume and corpulence on the mouth. It leaves a long and complex aftertaste with glyceric sensations. However, it doesn't cease to be fresh and always reminds us of the essence of a brut nature.

PAIRING: We love the versatility of this sparkling, this is why we believe it pairs well with a large range of gastronomic dishes. Therefore, it is perfect for accompanying grilled meats or stews, as well as baked fish such as salmon with its potatoes.