

DE PRÓ

CAVA BRUT

Silver Medal at IWC 2015 and Berliner Wein Trophy 2014.

TECHNICAL DATA

<i>Appellation</i>	DO Cava
<i>Winemaker</i>	Joan Rabadá
<i>Winery</i>	Castell d'Or
<i>Vineyards</i>	Situated in the heart of Cava country in Catalunya on the edge of the Mediterranean but protected by the mountain of Monserrat. The mild climate, moderate rains throughout the year and the well-drained calcareous soils provide optimum conditions.
<i>Varietals</i>	50% Xarel·lo, 30% Macabeo, 20% Parellada
<i>Winemaking</i>	Must fermentation takes place at 15-16°C. The wine is bottled 2-4 months later and undergoes a second fermentation in the bottle lasting 15 months. The wine is disgorged, dosage is added and stirred, then is corked and wired.
<i>Ageing</i>	15 months in bottle.

ANALYSIS

<i>Alcohol</i>	11.5 % by volume
<i>Total acidity</i>	5.70 g/l (tartaric)
<i>Vol acidity</i>	0.13 g/l (acetic)
<i>PH</i>	3.01
<i>Resid. sugar</i>	10 g/l

WINEMAKER'S NOTES

<i>Colour</i>	Attractive pale gold straw color with white and gold hints. Fine beads of bubbles.
<i>Nose</i>	Citrus aromas with notes of brioche, pear and almond. Fine and elegant.
<i>Palate</i>	Initially soft on the palate with clear pear and lemon flavours and fresh acidity. Creamy mousse with fine bubbles.



LongWINES

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DE PRÓ

CAVA BRUT ROSÉ

Gold Medal at Brussels 2013 and Silver Medal at IWC 2013

TECHNICAL DATA

Appellation	DO Cava
Winemaker	Joan Rabadá
Winery	Castell d'Or
Vineyards	Situated in the heart of Cava country in Catalunya on the edge of the Mediterranean but protected by the mountain of Monserrat. The mild climate, moderate rains throughout the year and the well-drained calcareous soils provide optimum conditions.
Varietals	Trepat 100%
Winemaking	Most fermentation takes place at 15-16°C. The wine is bottled 2-4 months later and undergoes a second fermentation in the bottle lasting 12-14 months. The wine is disgorged, dosage is added and stirred, then is corked and wired.
Ageing	12 - 14 months in bottle.

ANALYSIS

Alcohol	11.85 % by volume
Total acidity	5.58 g/l (tartaric)
Vol acidity	0.22 g/l (acetic)
PH	3.18
Resid. sugar	10.5 g/l

WINEMAKER'S NOTES

Colour	Cherry-red and fine beads of bubbles.
Nose	Complex aromas which wisely blend the fruity tones of the Trepat variety.
Palate	Fresh, warm, pleasant and rounded, persistent aftertaste.



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