

# DE PRÓ




## CAVA BRUT NV



### Technical data

Appellation	DO Cava
Winemakers	Joan Rabadá
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	50% Xarel·lo, 30% Macabeo, 20% Parellada
Winery	Part of a group with nine winegrowing cooperatives across Catalonia giving access to the best fruit and the latest technology. Its modernist Cava cellar was named the Cathedral of Wine by Catalan writer Àngel Guimerà.
Winemaking	Must fermentation takes place at 15-16°C. The wine is bottled 2-4 months later and undergoes a second fermentation in the bottle, riddling and ageing during 15 months. The wine is disgorged, dosage is added, then the wine is stirred, corked and wired.

### Winemaker's notes

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

### Analysis

Alcohol	11.5%	Residual Sugar	10g/l
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### Awards



Gold Medal – Berliner Wein Trophy 2016

Silver Medal – IWC 2015

# DE PRÓ




## CAVA ROSÉ NV



### Technical data

Appellation	DO Cava
Winemakers	Joan Rabadá
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	100% Trepat
Winery	Part of a group with nine winegrowing cooperatives across Catalonia giving access to the best fruit and the latest technology. Its modernist Cava cellar was named the Cathedral of Wine by Catalan writer Àngel Guimerà.
Winemaking	Must fermentation takes place at 15-16°C. The wine is bottled 2-4 months later and undergoes a second fermentation in the bottle, riddling and ageing during 12-14 months. The wine is disgorged, dosage is added, then the wine is stirred, corked and wired.

### Winemaker's notes

 Colour	Cherry-red with fine beads of bubbles.
 Nose	Complex aromas blending the fruit notes of Trepat.
 Palate	Fresh, warm, pleasant and rounded with a long finish.

### Analysis

Alcohol	11.5%	Residual Sugar	10.5g/l
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### Awards



Gold Medal – Concours Mondial Bruxelles 2013



Silver Medal – IWC 2013