

TOCA CAVA

CAVA BRUT NV



Technical data

Appellation	DO Cava
Winemakers	Damià Deas
Vineyards	Situated 6 km outside Sant Sadurni d'Anoia, the highest point of the region, (250 metres above sea level). The single estate vineyard enjoys a Mediterranean climate. The soil, which is alluvial in origin, is formed by a lime-arcillous layer which provides a balanced base for the vines to grow in.
Varietals	50% Macabeo, 35% Parellada and 15% Xarel.lo.
Winery	In the heart of Cava country, winemaker Damià Deas has been in charge of Finca Can Petit since 1985. He personally supervised the planting of the vineyards and the construction of the winery.
Winemaking	Made using the traditional method of Cava production, it is aged for 12-15 months in bottle.

Winemaker's notes

 Colour	Bright, pale straw. Abundant bubbles that open up to form a crown.
 Nose	Aromatic on initial nosing with a little complexity due to age in the bottle, very fruity and clean.
 Palate	Good structure and well balanced: the wine has a touch of sweetness, which works well with the acidity and has a long, clean finish.

Analysis

Alcohol	11.5%	Residual Sugar	11.8g/l
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Awards



Gold – Gilbert & Gaillard International Challenge – 2020



Silver – AWC Vienna – 2020

TOCA CAVA

CAVA ROSÉ NV



Technical data

Appellation	DO Cava
Winemakers	Damià Deas
Vineyards	Situated 6 km outside Sant Sadurni d'Anoia, the highest point of the region, (250 metres above sea level). The single estate vineyard enjoys a Mediterranean climate. The soil, which is alluvial in origin, is formed by a lime-arcillous layer which provides a balanced base for the vines to grow in.
Varietals	100% Trepat.
Winery	In the heart of Cava country, winemaker Damià Deas has been in charge of Finca Can Petit since 1985. He personally supervised the planting of the vineyards and the construction of the winery.
Winemaking	Made using the traditional method of Cava production, it is aged for 12-15 months in bottle.

Winemaker's notes

 Colour	Vivid redcurrant colour with violet highlights. Perfectly fermented for a very attractive sparkle, its mousse creates a lovely crown.
 Nose	Intense and frank on the nose, with predominant aromas of ripe fruit and touches of crushed grapes.
 Palate	Well-structured with a slightly bready flavour. A touch of sweetness well-balanced with the acidity makes this a very appealing wine.

Analysis

Alcohol	11.5%	Residual Sugar	10g/l
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