

# TOCA CAVA




## CAVA BRUT NV



### Technical data

|             |   |
|-------------|---|
| Appellation | DO Cava   |
| Winemaker   | Eva Plazas  |
| 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, 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 |
|---------|-------|----------------|---------|

### Awards



Gold – Gilbert & Gaillard International Challenge – 2020



Silver – AWC Vienna – 2020

# TOCA CAVA




## CAVA ROSÉ NV



### Technical data

|             |   |
|-------------|---|
| Appellation | DO Cava   |
| Winemakers  | Eva Plazas  |
| 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, 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 | Pale rose pink. 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 |
|---------|-------|----------------|-------|