DE PRÓCAVA BRUT NV



Technical data

Appellation D

DO Cava

Winemakers

Joan Rabadá

Vineyards

The Comtats de Barcelona sub-region in the heart of Cava country in Catalunya. On the edge of the Mediterranean but protected by the

Mediterranean but protected by the mountain of Monserrat, the mild climate, moderate rainfall throughout the year and well-drained calcareous

soils provide optimum conditions.

Varieties

Xarel·lo, Macabeo, Parellada &

Chardonnay

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 Catedral of Wine by

Catalan writer Angel Guimera.

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 for a minimum of 12 months. The wine is disgorged, dosage is

added, then the wine is stirred, corked

and wired.

Winemaker's notes

© Colour

Attractive pale gold straw colour 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

Awards



90 points- James Suckling 2021



Gold Medal – Berliner Wein Trophy 2016



Silver Medal – IWC 2015



DE PRÓ ORGANIC CAVA BRUT NV

Technical data

Appellation DO Cava

Winemakers Joan Rabadá

Vineyards Vineyards with organic certification in

the Comtats de Barcelona sub-region 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 rainfall throughout the year and well-drained calcareous

soils provide optimum conditions.

50% Xarel·lo, 30% Macabeo, Varieties

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 Catedral of Wine by

Catalan writer Angel Guimera.

Must fermentation takes place at Winemaking

15-16°C. The wine is bottled 2-4

months later and undergoes a second fermentation in the bottle, riddling and ageing for a minimum of 12 months. The wine is disgorged, dosage is

added, then the wine is stirred, corked

and wired.

Winemaker's notes

(Colour Attractive pale gold straw colour with white and gold highlights. Fine beads of

bubbles.

Nose Citrus aromas with notes of brioche, pear

and almond. Fine and elegant.

(A) 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

Awards

90 points- James Suckling 2023



DE PRÓCAVA 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

Varieties 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 Catedral 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 of cherry fruit rounded out by tangerine and a hint of almond.

Palate Fresh, warm, pleasant and rounded with a long finish.

Analysis

Alcohol 11.5% Residual Sugar 10.5g/l

Awards

90 points BEST BUY - Wine & Spirits 2021

