

LA ESCAPADA




CAVA BRUT



Technical data

Appellation	DO Cava
Winemaker	Eva Plazas
Vineyards	Situated 6 km outside Sant Sadurni d'Anoia, in the highest point of the region, 250 metres above sea level. The vineyard enjoys a Mediterranean climate. The alluvial soil is formed by a argillaceous-lime layer which provides a balanced base for the vines to grow in.
Varietals	50% Macabeo, 35% Parellada, 15% Xarel.lo
Winery	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 new winery.
Winemaking	This single estate Cava ages for 12-15 months in bottle.

Winemaker's notes

 Colour	Bright, pale straw yellow colour with a steady, rising stream of fine bubbles.
 Nose	Ripe and complex aromas with hints of honey and brioche.
 Palate	Good structure and excellent balance between ripe fruit and acidity.

Analysis

Alcohol	11.5% volume	Residual Sugar	11.8 grs
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Awards



Silver – Sakura Japan Women's wine award 2019



Commended – IWC- 2013

LA ESCAPADA

CAVA ROSÉ






Technical data

Appellation DO Cava
Winemaker Eva Plazas
Vineyards Situated 6 km outside Sant Sadurni d'Anoia, in the highest point of the region, 250 metres above sea level. The vineyard enjoys a Mediterranean climate. The alluvial soil is formed by a argillaceous-lime layer which provides a balanced base for the vines to grow in.

Varietals 100% Trepat
Winery 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 new winery.

Winemaking This single estate Cava ages for 12 months in bottle.

Winemaker's notes

-  **Colour** Bright, clear colour with a slight rose tint.
-  **Nose** Intense aromas of ripe strawberries and raspberries combined with crushed grapes.
-  **Palate** Well-structured with flavours of fresh patisserie. Perfectly balanced acidity with a touch of sweetness.

Analysis

Alcohol 11.5% volume **Residual Sugar** 11.7 grs