



Parellada + ...



# BLANC DE BLANCS



**Type of wine:** Brut Nature

**Denomination of origin:** CAVA

**Variety:** Macabeo 33%, Xarel·lo 33% and Parellada 33%.

**Alcoholic degree:** 11,8% Vol.

**Ageing:** 12 months.

**Bottle pressure:** 5,2 atmosphere.

**Elaboration:** Traditional methode.

**Production:** Limited.

## TASTING NOTES

*To the eye*

It is straw-coloured with green flashes, with a tendency to form a crown of bubbles.

*To the nose*

It is delicate, with very pleasant aromatic notes, fruity and fresh.

*To the palate*

Its taste is fresh and Light, and all these qualities thanks to the perfect balance between its acidity and richness of aromas.

Blanc des blancs, is the result of the delicate blending between harvest grapes and aged in our cellar.

## Our advice

To fully appreciate its unique bouquet and aromas is best served around 6°C.

Chardonnay + ...



# MILLÉSIMÉ



**Type of wine:** Millésimé

**Denomination of origin:** CAVA

**Variety:** Macabeo 30%, Parellada 30%, Xarel·lo 30% and Chardonnay 10%.

**Alcoholic degree:** 11,5% Vol.

**Ageing:** minimum 34 months

**Bottle pressure:** 4'2 atmosphere.

**Elaboration:** Traditional methode.

**Production:** Limited.

## Tasting notes

*To the eye*

It has a bright straw yellow colour with golden flashes, and its bubble is fine and abundant.

*To the nose*

Its fine aromas of long ageing, mingling with white flowers , entice all the senses of the nose.

*To the palate*

It has a well balanced feel on the palate, well-defined and full bodied cava, with a befitting presence of carbon dioxide and a pleasant Sorong acidity.

Millésimé is a cava of great vision, specially produced for gastronomy and desserts.

## Our advice

To fully appreciate its unique bouquet and aromas is best served around 6°C.

Treat + ...



# BRUT ROSÉ



**Type of wine:** Brut Rosé.

**Denomination of origin:** CAVA

**Variety:** Trepat 60% and Monastrell 40%.

**Alcoholic degree:** 11,5% Vol.

**Ageing:** minimum 12 months.

**Elaboration:** Traditional methode.

**Production:** Limited.

## TASTING NOTES

*To the eye*

Its colour is pink with bright red flashes, with a tendency to form a crown of fine, smooth bubbles.

*To the nose*

Attractive and pure, with very pleasant aromatic fruity notes.

*To the palate*

Its taste is fresh and sweet, all these qualities thanks to the perfect balance feel on palate. With a befitting presence of carbon dioxide and a pleasant Sorong acidity.

Brut Rosé, is a cava spontaneous, dynamic and young, specially produced for aperitif, between meals and for desserts.

## Our advice

To fully appreciate its unique bouquet and aromas is best served around 6°C.

Xarel·lo + ...





# GRAND RESERVE



**Type of wine:** Grand Reserve

**Denomination of origin:** CAVA

**Variety:** Macabeo 20%, Xarel·lo 50% and Parellada 30%.

**Alcoholic degree:** 11,5% Vol.

**Ageing:** minimum 46 months

**Elaboration:** Traditional methode.

**Production:** Limited.

## Tasting notes

*To the eye*

It has a deep straw yellow colour with golden flashes, clean and bright. And its bubble is fine and abundant. With vertical release, forming a crown well defined.

*To the nose*

Is very intense, elegant and powerful. With development personality of long ageing, clean and attractive.

*To the palate*

Balanced feel, pleasant and intense, hints of long ageing, with a befitting presence of carbon dioxide with increasing structure on palate, standing out its tenderness and delicateness.

Grand Reserve, is considered the beginning of a large trajectory in the new cavas of our winery, for its complexity its ideal for highlight culinary dishes, meat and fish. Outstanding for shellfish.

## Our advice

To fully appreciate its unique bouquet and aromas, is best to serve around 8°C.



ANTIGVA

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