

Montervicor

CAVA BRUT

GROWING AND HARVESTING NOTES

Harvest Qualification: NV
Harvest dates: Chardonnay and Macabeo grape varieties during the second week of September. They were picked with 10, 5° C.

Description: Early hot weather, meant root activity started a little earlier than other years, bringing some frost problems to the buds when the weather turned cold again later. Nevertheless, the rest of the ripening cycle ended very well. The vintage took place without any problem, resulting in a harvest with a lower yield per hectare but of a great quality. The maturity of grapes was affected by the intense heat so the final harvest was of an extraordinary good quality.

CAVAMAING NOTES

Grape Varieties: Chardonnay 75 %, Macabeo 25 %
Maturity in bottle: 10 months

Vinification: After a separate varietal harvesting, the stalks were removed from the grapes, then and they go to the pressing process to get the must of the grapes. Once in the stainless steel vats just the first flower must will be removed from the original vat to another to ferment apart at a temperature of 16° C in order to obtain the base wine. After being bottled, yeasts will be added and a second fermentation process will turn this wine into "cava" sparkling wine. This is our traditional method known worldwide as "Champenoise". The "cava" reposes in crianza during the 16 months, so the yeasts can provide the "cava" with all its aromatic character, bestowing it with a great personality. During the crianza of the sparkling wine in the underground cave, the riddling takes place, placed in the so-called riddling rack. The cellar master gives each bottle a brief and sharp twist of 1/8, 1/6, or 1/4 of a turn, once to the left and once to the right. The aim is to loosen adhesion of the sediments to the walls of the glass until all the sediments are laid in the neck of bottles. In Bodegas Langa cava making is completely a handicraft process... Once this has happened, is when the "cava" bottles can be disgorged, and the licor of expection is introduced to contribute to the dulzor characteristic of the cava brut, then the mushroom cork put in, labelled and made available to be consumed fresh.

ANALYTIC NOTES

Alcoholic Strength: 11,5% vol.
Residual Sugar: 15 grams / litre.
Volatile Acidity: 0,45 grams /litre.
Total Acidity (in tartaric): 6,54 grams /litre

TASTING NOTES

This wine is pale yellow colour, crystalline with bright hues. Its froth is elegant and permanent. In the nose it owns a fruit with background aroma of buns. In the palate; the carbonic from the second fermentation is perfectly integrated into the mouth, being soft and well balanced.

Serve at 5 - 8° C
Advisable dishes: Will go especially well with aperitif and desserts.
Aging potential The cava should be consumed in a year once bottled.

