

Aranleón SÓLO

Cava Brut



This Cava is intended to be savored at any time ... for its elaboration we have followed all the quality requirements from DOP Cava in the county of Requena (Valencia)

- **REGION:** D.O.P Cava (Requena, Valencia, Spain)
- **GRAPES FROM OUR OWN ORGANIC VINEYARDS**

25 % Chardonnay from trellised non irrigated vineyards in Finca Los Rincones (La Portera, county Requena). Altitude 820 meters. Soil mix: Calcareous. Yield: 2 Kg / vine. Date of harvest: the last week of August.

75 % Macabeo from trellised non irrigated vineyards in Finca Casa La Viña (La Portera, county: Requena). Altitude: 731 meters. Soil mix: sandy. Average yield: 3 Kg/ vine. Date of harvest: 1 st week in September

- **VINIFICATION**

Second fermentation in our underground winery at constant temperature and humidity, avoiding direct light and undesirable vibrations.

- **AGEING**

Ageing on its own lees during 11 months

- **TASTING NOTE:**

-Colour: Pale yellow cava with vivid greenish reflections, fine bubble and persistent foam.

-Nose: Intense aromas of pear and apples with notes of lime and white flowers.

-Mouth: Fresh with a well integrated acidity, leaving a floral long taste.

- **ANALYSIS**

-Alcoholic Degree: 11,5 % Vol

-Sugar : 8,3 gr/ liter

-Volatile Acidity: 0,22 g/lit

-pH: 3,01

Suggested drinking temperature: between 8 and 9 ° C

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