

# Carolina



## TECHNICAL DETAILS

**Product:** Cava Reserva Brut Nature

**Ageing:** 24 months

**Grape varieties:** Xarel·lo, Macabeo, Parellada and Chardonnay

**Vol.** 11,5 %

**Residual sugar:** 0,5g/L

Serving temperature: 6-8 °C

**Production vol.** 5,000 bottles

**Vintage:** 2017

**Bottle capacity:** 750 ml

**Bottles/case:** 6 bottles per case



## TASTING NOTES:

**Appearance** – Yellow with golden highlights.

**Nose** – Good intensity of maturation notes (dried nuts, baked bread, yeast) along with fruits aromas (apple, pear), citrus (lemon peel) and mineral.

**Palate** – Long and complex finish with intense mineral feeling. Great structure and acidity. A complex cava with ample and long aftertaste.

**Pairing** – Oily fish with garlic and oregano, roasted mackerel, apple salad, cured cheeses.

## ORIGIN

As Carolina was born, we decided to add a feminine touch to our in-house harvest cavas. Despite having its origin back in the 80s, this is a new challenge for us. Carolina has grown to become not only an integral part of the family but the winery as well. We wanted to imprint it reinventing the cava that bears her name, in an attempt to capture her unique, different personality.



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## Vineyards:

We produce this cava respecting our original coupage from the 80s, with an increasingly meticulous work both in the vineyard and the winery. Elaborated by selected Macabeo and Xarel·lo grapes from our best vineyards located in different areas of Sant Martí Sarroca municipality. We complete the blend with Parellada and Chardonnay from the Penedès viticulturists' association who grow bush vines located over 500 m.a.s.l.

Since the grapes come from diverse climatic areas, we are presented with different profiles which translate into a greater complexity and depth in the wine.

The soils where we grow the Chardonnay, are calcareous with clay-loam texture, of shallow depth, scarce organic matter (under 1,5%) and of good water retention. These are 1 to 2 meters deep under the parent rock, to where rainwater leaks creating water sacks that work as hydric reserve. The vines' roots dig until here to get their needed water supply.

**Certifications:** Vegan certification and in the process of obtaining the ecological certification.

**Disgorgement date:** All our bottles include the disgorgement date indicating the time in which ageing was finished. We recommend consuming this cava within two years from this date.



## Winemaking:

Once the vines are selected, optimal time for harvest is planned for each of the varieties. When it comes to Chardonnay, we work with low-yield old vines and to preserve its primary aromas as well as a good acidity we perform an early harvest, allowing us to create a cava with ripe fruit aromas but fresh on the palate.

The grapes are destemmed and after they are pressed in a pneumatic press. Only the flower must is used and each variety is fermented separately under controlled temperature in inox steel vats. After fermentation, we conduct the blending of the resulting wines.

The second fermentation takes place within the bottle, followed by a 24 month ageing in bottle racks. During this ageing period in contact on its lees, it acquires more structure and complexity. It is a Brut Nature cava with no-sugar-added dosage.



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