

LOUIS DE VERNIER BRUT



TECHNICAL DETAILS:

Appellation: D.O. Cava

Alcohol: 11,5% vol

Dosage: 7 g/L

Grape varieties: Macabeo, Xarel·lo y Parellada

Serving temperature: 6-8°C

Ageing: Aged on its lees for over 15 months

Bottle capacity: 750 ml

Packaging: 6 bottles per box



WINEMAKING:

Base wine:

Harvest – Hand-harvested grapes from our own vineyards.

Press – Pneumatic press, only the free run juice is used.

Fermentation – Each grape variety produces a base wine which is made separately in steel tanks at controlled temperatures.

Sparkling:

The wine then undergoes its second fermentation in the bottle.



TASTING NOTES:

Appearance – Straw yellow with golden highlights.

Nose – Good intensity. Nice balance between varietal aromas such as ripe fruit aromas (apple, pear), citrus (lemon) and subtle tropical fruits (pineapple) along with maturation notes (dried nuts, yeast, fresh baked bread).

Palate – Structured palate. Its ageing time in the bottle confers a broad range of nutty flavours, supplemented with expressive primary notes (green fruits and citrus). Good balance between the acidity and the residual sugar, which adds weight and texture. Long and lively mineral finish.



FOOD PAIRING:

This cava is particularly versatile, it is ideal to accompany the most varied products from appetizers to fish and can be enjoyed throughout the meal.



Louis de Vernier was created in 1980 to offer a cava with complexity and structure along with features that can be found in younger examples such as expressive varietal character and lively freshness. It is made exclusively by native grape varieties picked by hand from our oldest vineyards and aged on its lees for over 14 months, thus creating a versatile cava full of traditional character.



JOSEP MASACHS
- DES DE 1920 -