

Adelita
Cava Reserve Brut Nature
Xarel·lo, Parellada, Macabeu, Chardonnay



Viticulturists and Characteristics of the Season

The grapes used for our cava are obtained from an organic vineyard located in Subirats, Alt Penedés. The area is ideal for its production thanks to its hot summers and cool nights that help the grapes stay fresh.

The grapes are harvested by hand at their optimum moment of ripeness.

Winemaking and Ageing

Our Cava is produced using the traditional method with a second fermentation in the bottle and aged for at least 24 months, reaching 30 in certain batches.

Each variety is harvested and vinified separately to bring out the special characteristics of each ensuring that they all contribute something different to the final blend. The harvest takes place in August in order to privilege the freshness and natural acidity of the grapes.

Tasting Notes and Food Pairing

Pale, delicate and persistent bubbles our Cava combines noble notes of fruitiness with local wild herbs, with hints of brioche. Vibrant on the palate, **Adelita** has a nice volume and elegant finish.

Excellent company for a wide variety of Mediterranean seafood dishes like squid in ink sauce, pickled sardines, and grilled fish. It also pairs wonderfully with oysters, asparagus risotto, fried artichokes and even blinis with caviar or salmon.

Production: 2.000 bottles of 75 cl.

Alcohol: 11,5%

Appellation of Origin: DO Cava