

## CV LA VUELTA BRUT



## CAVA LA VUELTA BRUT

A blend of the three traditional cava grapes; Xarel·lo, Macabeo & Parellada. Fresh, fruity and balanced with a dry finish.

### Winemaking

We plan the optimum harvest time for each varietal. The grapes are destemmed and crushed to obtain the musts which are then fermented at a temperature of 17°-18°C. Once all the fermentations have been completed and the wines have been stabilised we prepare the coupage. Each varietal contributes its special properties: the macabeo renders wines with moderate acidity and a rich floral bouquet, with a delicate structure. The xarel·lo varietal produces wines fit for aging thanks to their structure, good acidity and good alcohol content. Finally, the parellada renders wines with full fragrances and floral notes. After the blending process, the bottles are stacked in our underground cellars at a constant temperatura where the second fermentation takes place successfully.

### Viticulture

The grapes used for making Rondel Brut basically come from the Cava appellation's most Mediterranean region where the local varietals attain their optimum expression. They are grown on select vine plots by our viticulture teams who work together with our suppliers all year round in order to constantly improve crops, monitor ripeness levels, decide on the harvesting dates and finally to provide advice so that the grapes are carefully and rapidly transported to our wineries thus entering in optimum condition.

### Sensory characteristics

Bright, pale straw yellow colour. Persistent bubbles. Pleasant fruity aromas (apple, pear) and citric (lemon), tropic fruits (pineapple). Notes of bread and yeast typical of a good ageing in the cellars. Very pleasant on the tongue and light acidity.

### Pairing

An ideal pairing with aperitifs in the countryside or by the sea,

grilled fish, meat stews, even fish casseroles and marinated fish.

### Consumption period

We recommend this wine be consumed within a year of purchase

### Technical sheet

ELABORATION REGION  
D.O. Cava

VARIETY:  
Macabeu, Xarel·lo, Parellada

ANALYSIS:  
Alcohol Content: 11,5 – 12°

Residual sugars: 8-10 gr/l

Contains sulfites

### Winemaker Tips

Drink chilled (6°-8°C). If necessary, chill for a couple of hours in an ice bucket with water, salt and ice. Avoid sudden chilling in the freezer. It can be stored upright.