

# GRAN PALAS BRUT

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## 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 9 months



## 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 green highlights.

**Nose** – Fresh and expressive primary aromas such as green apple and pear along with dried nuts and fresh baked bread notes.

**Palate** – Primary fruity flavours combined with those from the ageing on lees. Fresh with medium structure. Good balance between the acidity and the fruit concentration.



**Food pairing:** This cava has the perfect balance of dryness, bubbles and fruit to enrich any dining experience. It is a fantastic choice to serve alongside veggies, shrimp and shellfish.



The style and name of the Gran Palas are based on the cinema of the 20s. This cava is a tribute to the decade of the twenties, when we started producing cava. It is made with our native grape varieties; Macabeo, Xarel-lo and Parellada, hand harvested in the Penedès area. Through aging in lees for a minimum of 9 months, we are able to produce balanced, fresh and fruity cavas with great food pairing versatility, good structure and well-integrated fizz.

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