

Aranleón

SÓLO CAVA *Brut*



REGION

D.O.P Cava (Requena, Valencia, Spain)

VITICULTURE

75% **Chardonnay** from trellised non irrigated vineyards in Finca Los Rincones (La Portera, county Requena). Altitude 820 meters. Soil mix: Calcareous. Yield: 2 Kg / vine. Date of harvest: the last week of August.

25% **Macabeo** from trellised non irrigated vineyards in Finca Casa La Viña (La Portera, county: Requena). Altitude: 731 meters. Soil mix: sandy. Average yield: 3 Kg/ vine. Date of harvest: 1 st week in September

VINIFICATION

Second fermentation in our underground winery at constant temperature and humidity, avoiding direct light and undesirable vibrations. Ageing on its own lees during 11 months

TASTING NOTES

- **Colour:** Pale yellow cava with vivid greenish reflections, fine bubble and persistent foam.
- **Nose:** Intense aromas of pear and apples with notes of lime and white flowers.
- **Mouth:** Fresh with a well integrated acidity, leaving a floral long taste.

Suggested drinking temperature: between 8 and 9°C

ANALYSIS

- Alcoholic Degree: 11,5 % Vol
- Contains sulfites.

