

Lacrima Baccus Brut Reserva



Technical Details

- > **Appellation:** D.O. Cava
- > **Alcohol:** 11.5% vol
- > **Residual sugar:** <8 g/L
- > **Varieties:** Xarel•lo, Macabeu, Parellada
- > **Serving temperature:** 38 - 46° F
- > **Ageing:** Aged on its lees for a minimum of 15 months

Winemaking

- > **Harvest:** The varieties are harvested and vinified separately.
- > **Press:** Destemming of the grapes, cooling of the pasta, gently pressing, musts selection, static racking and alcoholic fermentation.
- > **Fermentation:** Later transfers after the alcoholic fermentation, blending of the different wines, clarification, stabilization and final filtration.
- > **Sparkling:** Second fermentation in bottle and minimum ageing of 15 months to preserve its maximum freshness with slight ageing notes.

Tasting Notes

- > **Appearance:** Pale yellow, with delicate bubbles and creamy texture.
- > **Nose:** Yeast and patisserie notes with a faint fruity background, such as pineapple and banana.

- **Palate:** Fine presence on the palate, slightly sweet on the attack, but perfectly balanced, fresh and elegant.