



# Perelada, Stars Brut Nature Reserva Organic, DO Cava, Spain, '2022`

Product code: `4368

## PRODUCER PROFILE

Perelada are one of the most prestigious and highly regarded wine and Cava producers in Catalunya – a family-owned estate built upon a winemaking tradition that stretches back to the Middle Ages.

The foundation of the estate is DO Empordà, which, through their hard work and skill, Perelada helped to create in the 1960s. The vineyards are rooted in diverse soils from slate to sand, fluvial sediment to gravel, that all run down between the mighty Pyrenees and the sparkling blue of the Mediterranean. This setting has spurred a quest for quality that has gone beyond winemaking to embrace all things cultural, celebrating the region's art and history in all aspects of life – easy to believe in a region that was home to the godfather of surrealism, Salvador Dali. In due course, the family purchased an additional bodega, DO Cava, in Penedès' capital, Vilafranca del Penedès, allowing them to increase production and become a serious player among Spain's most prominent Cava producers. This range sits at a price v. quality ratio that is hard to argue with, offering incredible value for money. Every summer, Castillo Perelada also hosts one of the most prestigious music festivals in Europe, and 'Stars Cava' is a tribute to the artists who have performed there under the stars of the Empordà sky. Perelada are committed to sustainable agriculture, both in their family-owned vineyards in Empordà and in their vineyards in Vilafranca, Penedès. All of the vineyards are certified organic and all Perelada Cavas are vegan.

## VITICULTURE

Trellis and gobelet grown vines planted in an old vineyard in DO Cava in Penedès. The soil is clay and calcium rich at an altitude of 500 - 700 metres.

## WINEMAKING

The gently pressed grapes undergo a temperature controlled fermentation in stainless steel with selected yeasts before a secondary fermentation in bottle. Twelve months in bottle before disgorging.

## TASTINGNOTE

Pale yellow colour with greenish nuances. Clean and bright. Its generous stream of fine bubbles forms a perfect crown. It has a clean aroma, with fruity hints and a slight ageing tone. Dry and smooth on the palate, it is complex in the mouth and has excellent balance.

## FOOD MATCHING

Seafood, fish, chicken and risotto!



## TECHNICAL DETAILS

### Varieties:

Parellada 70%,  
Xarel-lo 15%,  
Macabeu 15%

Vegetarian  
Vegan  
Organic

### Features

**ABV:** 11.5%

**Closure:** Cork Stopper

**Colour:** White

### Oak Ageing

No oak ageing

**Style:** Cava

**Case Size:** 6 x 75cl

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