

Perelada, Stars Brut Nature Reserva Organic, DO Cava, Spain, 2021

Producer Profile

Perelada are one of the most prestigious and highly regarded wine and cava producers from Catalonia.

DO Empordà wines This family-owned Estate was built upon a winemaking tradition that stretches back to the Middle Ages, they produce wines in DO Empordà, which through their hard work and skill they helped create in the 1960s. Their vineyards are rooted on diverse soils from slate to sand, fluvial sediment to gravel, that all run down between the mighty Pyrenees and the sparkling blue of the Med. This setting has helped create a quest for quality that has gone beyond winemaking, encompassing all things cultural, celebrating art and history in all aspects of life. Easy to believe in a region that was home to the godfather of surrealism, Salvador Dali. **DO Cava** The family purchased an additional bodega in Penedes' capital, Vilafranca del Penedès, allowing Perelada to increase its production, becoming a serious player amongst Spain's most prominent cava producers. This range is at a price and quality ratio that is hard to argue with, offering incredible value. Every summer Castillo Perelada hosts one of the most prestigious music festivals in Europe. Stars Cava is a tribute to all the artists who have performed under the stars of the Empordà sky.

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.

Tasting Note

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!



Product code: 4368

Technical Details

Varieties:

Parellada 70%
Xarel-lo 20%
Macabeo 10%



ABV: 11%

Closure: Cork Stopper

Colour: White

Style: Cava

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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