



Product code: 4351

Perelada, Stars Brut Reserva, DO Cava, Spain, 2018



Technical Details

Varieties:

Xarel-Lo 40%
Macabeu 30%
Parellada 30%

ABV: 11.5%

Closure: Cork Stopper

Colour: White

Style: Cava

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

Producer Profile

Perelada are one of the most prestigious and highly regarded wine and cava producers from Catalonia. This family-owned Estate was built upon a winemaking tradition that stretches back to the Middle Ages, they produce wines in DO Empordà, as well as crafting Cavas in Vilafranca del Penedès.

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 wines** The family purchased an additional bodega in Penedès' 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

Fruit comes from an old vineyard in the DO Cava region in Penedès that is sited on clay soil with a high calcium content...slightly alkaline. Debourement starts in the 2nd week of March and the growing period continues until veraison in July.

Winemaking

A temperature controlled fermentation of the first must pressing, followed by secondary fermentation in bottle. 15 months lees ageing in bottle before disgorging.

Tasting Note

Pale yellow colour with greenish hints. Bright and clean. Its generous stream of fine bubbles forms a perfect crown. On the nose it is clean, with fruity notes and marked ageing notes. Dry, smooth and complex in the mouth, it has superb balance.

Food Matching

A wonderful aperitif or to enjoy with salads, seafood, fish, mild risottos or dessert.