

BLANCHER

CASA FUNDADA EL 1955

GRAN RESERVA - NATURE



Product Type	Brut Nature Grand Reserve						
Vintage	2012						
Grape Varietals	Macabeu, Xarel·lo and Parellada and Pansa Blanca						
Aging	More than 30 months						
Analysis	<table> <tr> <td>°A</td> <td>11,8</td> <td>Sugar</td> <td>1 gr/l</td> <td>ATs</td> <td>3,8 gr/l</td> </tr> </table> <p>Contains sulphites</p>	°A	11,8	Sugar	1 gr/l	ATs	3,8 gr/l
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Packaging	Cardboard box of 6 bottles of 75 cl. in vertical position						
Pallets	<p>Europalet (80x120x145) 64 boxes of 6 bottles (100x120x145) 88 boxes of 6 bottles</p>						
Production	<p>Made from Parellada, Macabeo, Xarel.lo and Pansa Blanca (from Can Cajon, Teia), where the soils are differentiated.</p> <p>Cold maceration of the skins for a limited time for the extraction of aromas.</p> <p>Fermentation in stainless steel and then in contact with its fine lees.</p> <p>Aged over 3 years in the bottle, 18 meters underground, under optimal conditions.</p> <p>Made for lovers of dry cava, but who, at the same time, look for complexity in the mouth feel.</p>						
Tasting Notes	<p>Straw yellow with golden reflections.</p> <p>Fine and persistent bubbles.</p> <p>The nose is complex, with aromas of nuts and notes of ripe fruit.</p> <p>The palate is fresh and fine with good integration of the bubble and elegant aftertaste.</p> <p>Ideal for appetizers, seafood and white meat.</p>						

November 2018

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