

CORDÓN NEGRO

D.O. CAVA



The creation of the base wine

The grape varieties used in the creation of the base wine for this Cava are Macabeo, Xarel·lo and Parellada.

Harvest starts at the end of August with the Macabeo, and ends at the beginning of October with Parellada.

Picking is done by hand, and the grapes are brought to the winery in 25kg capacity plastic boxes.

From these grapes, in pneumatic presses we obtain the grape juice. The juice is left to rest for 24 hours in a static decantation to drop its sediment. Once the must has been cleaned and is free from sediment it is transferred, by variety, to the fermentation tanks.

The first fermentation is done in stainless steel tanks, at controlled temperatures between 14 and 16°C. Into these tanks we introduce the fermentation yeasts, which come exclusively from our own Freixenet cultures, and the first fermentation begins.

This fermentation lasts between 10 and 12 days, and once it is complete the wine is racked and clarified and blend is prepared ready for bottling, and the secondary fermentation in bottle.

Coupage Parellada , Macabeo and Xarel·lo.

Tasting note

A light, very modern cava, much appreciated for its refreshing style, created from a special blend of the three traditional, indigenous Penedes white varieties.

The fruity character of this Cava is derived in great part from the low fermentation temperatures, between 14 and 16°C, which allow a great percentage of the natural grape aromas to be retained in the finished wine. Pale yellow, with bright hints of green. A fine, persistent and abundant sparkle lifting to a good crown.

Fine, delicate aromas, combining tones of green apple and pear, with light resonances of Mediterranean fruits – peach, melon and pineapple, over a base of citrus, all beautifully balanced by light toasty aromas from bottle maturation.

The palate is refreshing, the sparkle balancing the green and citrus fruits. It is light but long and elegant.

Three dosage levels are made: Brut, Dry and Medium Dry.

Analysis Alcohol: 11,50% vol.

Total acidity: 3,70 g/l

pH: 2,95

Dosage: Brut 9 g/l, Dry 20 g/l, Medium Dry 38 g/l

Ageing Between 12 and 18 months.