

FREIXENET

ELYSSIA BRUT DO CAVA

Winemaking process

The grape varieties used to produce the base wine for this cava are Chardonnay, Macabeo, Parellada, and Pinot Noir.

The harvest of Chardonnay and Pinot Noir, begins in mid- August, and is automated and done by night to preserve the sensory characteristics of the grape. On the one hand, wines obtained are extremely elegant giving floral aromas of acacia and sweet honey notes as well as ripe pineapple and peach fruit. They are wines with high aromatic intensity, also being relatively high in alcohol, but with good high acidity. On the other hand, Pinot Noir wines are with low tannic structure, providing medium body and elegant, fruity sensations on the palate.

The two traditional varieties from the Penedès region, Macabeo and Parellada, are harvested manually during the day. Macabeo stands out for its aroma of green fruits (apple, pear), while Parellada contributes delicate floral aromas. The blending of these varieties achieves the ultimate harmony and finesse in this exceptional cava.

The pressing of the different varieties is done separately in pneumatic presses. The must is statically clarified in stainless steel tanks, and then alcoholic fermentation begins at a controlled temperature between 16°-18°C using our own especially selected native yeasts.

Following the traditional method, once the blend is made, the tirage (bottling) is carried out, adding a mixture of sugar and yeasts. This triggers a second fermentation in the bottle, releasing natural carbon dioxide that creates the bubbles that define cava.

Coupage

Chardonnay, Macabeo, Parellada and Pinot Noir

Tasting note

Straw yellow with greenish hue. Clean and bright. Fine and lively bubbles forming a permanent rosary and a slight crown. Pleasant, elegant aromas of acacia flowers and lightly honeyed tones, over a background of ripe fruits (pineapple, peach and Reineta apple). The palate is soft and appealing to start, opening into those same fruit flavours, ripe fruits combining a clean, crisp acidity, and developing into a long-balanced finish.

Food pairings

Ideal cava to pair with seafood aperitifs or fish with green sauce. Poultry behaves very well with Elyssia Brut since it allows it to express itself. Soft body cheeses such as Brie, Camembert, Torta del Casar or some young Gruyeres make a very good match since this cava is not completely dry (9gr sugar/liter). The elegance of its blend with Chardonnay is in good company with pasta with cream or butter sauce. A rather more original option could be Japanese fish sashimis, dumplings or coconut milk curries. Surprisingly good with: fish & chips!

Analysis

Alcohol: 12,00% vol.

Total acidity (in tartaric acid): 5,40 g/l

Sugar: 9 g/l (Brut)

Vegan yes

Ageing

Minimum 9 months

