

FREIXENET

VINTAGE RESERVA DO CAVA



Winemaking process

The base wine for this cava is made from Macabeo, Xarel·lo, and Parellada grape varieties.

Pneumatic presses are used to extract the must, taking only the free-run juice without applying pressure. The must rests for 24 hours to allow the solid matter to settle and is then transferred to stainless steel tanks for temperature-controlled fermentation with our own selected yeast strains.

Fermentation lasts 10 to 12 days, after which the young wines are raked and conditioned separately by variety. Once ready, the wines are blended for the final cuvée and bottled, where they undergo secondary fermentation in the bottle.

Coupage

Macabeo, Xarel·lo and Parellada

Tasting note

Pale yellow in colour, with hints of green.

It displays a fine, abundant, persistent mousse, which rises quickly in the glass to form a good crown.

On the nose, it is refreshing and appealing, with aromas of white fruit (apple, pear) and a pleasant citrus background (lemon).

On the palate, this cava is lively, with a well-integrated bubble and a broad range of flavors. It is well-balanced, offering a long and pleasant finish.

Food pairings

Freixenet Reserva Vintage is a high-quality cava, especially appreciated by lovers of sparklings without dosage for its optimal aging and excellent balance between acidity and body. This classic cava, one of the driest in the range, is the perfect match for rich and intense dishes.

It pairs beautifully with oily fish, such as salmon, and with traditional stews like *marmitako*. It is also an excellent choice to enjoy with aged cheeses, where its complexity enhances intense flavors. Additionally, it is a great option for appetizers, bringing a distinctive and elegant touch.

Analysis

Alcohol: 12,00% vol.

Total acidity (expressed in tartaric acid): 5,66 g/l

Sugar: < 3 g/l only residual (Brut nature)

Vegan: yes

Ageing

Minimum 18 months