

ANTONI CANALS NADAL

CUPADA SELECCIÓ

Dry sparkling wine



ALCOHOLIC DEGREE

12 % vol.

GRAPES

40% macabeu, 50% xarel·lo and 15% parellada

VINTAGE

2011

ELABORATION

The key of this cava is the Xarel·lo variety used in the blend. It ferments in barrel and is aged sur lees before the second fermentation. The barrels, from the best oaks, are renewed each year. The minimum ageing in our galleries is 20 months. It can be found in 750 or 1500 ml bottles

TASTING NOTE

The elaboration of the Xarel·lo gives to this cava an extremely special personality. The sight is straw yellow, with a small and very creamy bubble. The smell is complex, with a good evolution in the glass: first there are the coco and vanilla bouquet, then the fruits (peach, apple) and also some floral notes (rose oil). The palate is very unctuous, long and expressive. The harmony dominates the end of mouth with elegance

GASTRONOMY

Serve from 6 to 8 °C (43-46 °F). Good combination with a variety of dishes, special with foie, poultry and creamy cheeses

PRESS NOTES

Premio Zarcillo de Plata 2009
91 points Robert Parker 2011
91 points Guía Peñin 2014
90 points Guía Peñin 2014 bot. Magnum