

ANTONI CANALS NADAL

GRAN VINTAGE

Dry sparkling wine



ALCOHOLIC DEGREE

12 % vol.

GRAPES

40% Chardonnay, fermented and aged in French oak barrels, 30% of Macabeu and 30% of Xarel-lo

VINTAGE

2012

ELABORATION

Ageing sur lees in our cellar more than 18 months.
This Cava has been created to celebrate the twenty-fifth anniversary of Canals Nadal (1986-2011)

TASTING NOTE

Pale yellow, brilliant. In nose is clean, intense, with the aroma of ripe chardonnays, floral and fruity, tropical remembering. In mouth, the discrete combination between fine pastry and spicy character of the oak. The acidity is balanced with the elegant creamy sensation of this "assamblage"

GASTRONOMY

Serve at 7 to 9 °C (45-48 °F). Good combination with a variety of meals, even with puff pastry

PRESS NOTES

90 points Robert Parker 2011
90 points Guía Peñin 2014