



# VEGALFARO

Vegalfaro Cava Gran Reserva Brut Nature is the blend of the grapes from Macabeo vineyards besides the winery and the older Chardonnay vineyards. Also, with a small addition of oaked white wine from chardonnay vineyards of Balagueses. Located between 70 and 90 kilometers inland from the Mediterranean Sea, the appellation is an ideal habitat for the vine due to the diversity of its soils and site orientations, and its high elevations up to 900 meters above sea level.

## VEGALFARO CAVA BRUT NATURE GRAN RESERVA 2018

### VINEYARDS

Situated at an altitude of 680m in the Vega del Río Magro, Macabeo vineyards of the clay soils are trained double cordon both adjoining the bodega. The plots of Chardonnay are from limestone soils.

### PRODUCTION

The grape varieties are vinified separately depending on the grape ripeness for the chosen wine style; the grapes arrive at the winery for destemming and then go directly to pneumatic press to obtain the first must that is then clarified by chilling. Fermentation takes approx. 25 days at a temp. of 14-16C in temperature controlled stainless steel vats. The two dry wines are blended to obtain the base coupage. The liqueur de tirage is then added with subsequent second fermentation and bottle aging is of min. 32 months to achieve the category Gran Reserva. The disgorgement depends on the demand so the contact with the lees can extend more. We use zero dosage (no sugar added) so this Cava is classified as Brut Nature.

### TASTING NOTES

Clear, golden tones of mature lemon with yellow highlights and abundant fine cascading bubbles. A pronounced bouquet of dried rose petals and azahar over fruit notes of red apple and ripe pear complimented by great nuances of brioche and hay. Very pleasant on the palate with flavours of mature red apple and small apricot. A creamy mousse of good persistence that emphasizes the fineness without losing the freshness.

### VARIETY

75% Macabeo  
25% Chardonnay

### ANALITICS

Alc. vol: 11,5%  
Acidity total: 5,52 gr/l  
SO2 total: 79 mg/l

### SERVICE & PAIRING

Temperature: 7º- 9º. Pairing: sea food, appetizers, grilled or steamed shellfish, risottos/rice dishes, fish, poultry and delicate cheeses.

### DRINK WINDOW

Now or hold up to 10 years after disgorgement date.



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