



BOHIGAS



BOHIGAS EXTRA BRUT GRAN RESERVA



DESIGNATION OF ORIGIN

D.O. Cava



VARIETIES

Xarel·lo 50%, Macabeu 25%, Parel·lada 15%, Chardonnay 10%



ELABORATION

The second fermentation in the bottle is carried out in our underground cellars which maintain a natural temperature of about 16°C all year round. In the cellars, completely isolated from light and sound, the yeast slowly and constantly does its work at this low temperature, integrating all the components inherent to fermentation and ageing with yeast into the wine.

Our Bohigas Gran Reserva cavas are aged in the cellar for at least 30 months. The bottles are then clarified and disgorged to extract the yeast, adding the shipping dosage prepared in this case with 3 g/l of sugar.



COLOUR, AROMA, STRUCTURE

Yellow with golden highlights due to its ageing. Very fine bubbles with a slow, regular detachment. Maximum persistence of the crown due to long contact with fermentation yeasts. Highly complex aromas, combining fresh fruit with jam and syrup. On the whole offering long development, always with freshness as the focus of perception and advancing to fine notes of toast, dried fruit and nuts, spices (anis) and a touch of minerals (graphite).

On the palate we note its powerful character softened by a subtle sweetness which, together with a good structure and fine bubble, forms an indestructible whole to accompany the aromas of ripe fruit with long persistence. Evolution with notes of pastry, spices and toast to produce a product with great power and projection in the glass.



PAIRING

A cava for any time of day and, because of its good balance between power and harmony, ideal for a large variety of styles and dishes.



ANALYTICAL DATA

Alcohol content: 12°

Dosage: 3 g/l

Total acidity: 6.1 g/l

Serving temperature: 6° to 8°C

Pressure after disgorging: 4.5 atm