

Bohigas BrutNature Reserva Magnum

Designation of origin/

D.O. Cava

Varieties/

Xarel·lo 50%, Macabeu 30%, Parellada 20%

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 Reserva cavas are aged in the cellar for at least 15 months. The bottles are then clarified and disgorged to extract the yeast, adding the shipping dosage prepared in this case without sugar.

Colour, aroma and structure/

Pale yellow. Fine bubbles forming a constant rosary and persistent crown. Very fresh aroma of white fruit (tart apple and pear) on notes of citric rind and white flowers. Spicy bouquet due to ageing (cinnamon) and biscuits. A structured cava on the palate, well balanced acidity that tenses the whole from beginning to finish. The bubble gives a sensation of creaminess, providing volume and softness to the structure bestowed by the acidity and extending the aromas of white fruit and spices that repeat on the palate. Dry finish, that cleans well, leaving a sensation of freshness.

Pairing/

Appetizers, snacks, starters and meat.

Analytical data/

Alcohol content: 12°

Residual sugar: 1.6 g/l

Total acidity: 6.1 g/l

Serving temperature: 6° to 8°C

Pressure after disgorging: 4.5 atm

