



Name:	CARLA DE VALLFORMOSA
Year:	2005
Wine type:	Cava Reserva Brut
Varieties:	30% Macabeo 40% Xarel-lo 30% Parellada
D.O.:	Cava (Penedès)
Vineyard location:	At our "Mas Caballé" and "La Sala" maías in Alt Penedès

PRODUCTION

Harvest: Manual.

Macabeo: End of August. Xarel-lo: 1st week of September.
Parellada: 1st week of October.

Fermentation: (1st) fermentation in stainless steel tanks at a controlled temperature of 16°C–18°C. (2nd) in bottle using the Traditional Method.

Ageing: Minimum ageing of 24 months in bottle.

Optimum consumption period: It is at its best now. Keep for a maximum of one and a half years after disgorging.

Bottle: Special white Vallformosa, 750 ml.

TECHNICAL DETAILS

Alcohol content:	12.0 % Vol.
Residual sugar:	5.6 g/l.
Total acidity (H ₂ SO ₄):	3.90 g/l.
pH:	3.01

SAMPLING

Appearance: Pale yellow with greenish glints, it has a small, elegant bubble and a good crown.

Nose: Fruity, vintage aroma, reminiscent of banana and fennel, with notes of almond and toasted bread.

Palate: Rounded and very fine on the palate, elegant. Makes the tongue savour it. Dry, with good acidity balance and very persistent. Very long, fruity finish in the mouth.

SERVING

Recommended for lovers of good cava. Can be served alone or as an aperitif. It can also accompany poultry and fish.

Serve between 5°C and 6°C.

MEDALS AND PRIZES

Silver Medal. Estonian Wine Challenge 2006. Estonia

Silver Medal. Girovi 2007. Spain

Bronze Medal. International Wine Masters Challenge 2007.

Silver Medal. International Concours Mondial de Bruxelles 2008.

Silver Medal. Wine Masters Challenge 2008. Portugal.