



Name:	GALA DE VALLFORMOSA
Year:	2005
Wine type:	Cava Gran Reserva
Varieties:	25% Macabeo 30% Xarel·lo 20% Parellada 25% Chardonnay
D.O.:	Cava (Penedès)
Vineyard location:	A selection of the best vineyards of the "La Sala", "Mas Caballé" and "Mas Baltà" estates in Alt Penedès.

PRODUCTION

Harvest: 100% manual.

Macabeo: Beginning of September. Xarel·lo: 2nd and 3rd weeks of September. Parellada: 1st fortnight of October. Chardonnay: Last week of August.

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

Ageing: Minimum ageing of 30 months in bottle.

Optimum consumption period: At its best now.

Bottle: Special white Vallformosa, 750 ml.

TECHNICAL DETAILS

Alcohol content:	12,5 % Vol.
Residual sugar:	9,2 g/l.
Total acidity (H ₂ SO ₄):	3,85 g/l.
pH:	3,03

SAMPLING

Appearance: Pale yellow, with glints of gold, transparent. Fine, persistent bubble and white crown.

Nose: Highly complex nose, floral hints combined with mature notes provided by the ageing process (nuts, toasted almonds).

Palate: Its attack is fresh on the palate, lively with great fullness, oily, elegant, with well-balanced acidity and a long, persistent after-taste.

SERVING

Recommended for celebrations, aperitifs and for accompanying all highly-prepared food. Keep cool.

Serve between 6°C and 7°C.

MEDALS AND PRIZES

Gold Medal. Effervescents du Monde 2008. France

Double Gold Medal. La Mujer Elige 2004. Argentina

Silver Medal. Effervescents du Monde 2005. France

Gold Medal. Challenge International du Vin 2006. France