



Spain, Bodegas Lonia, Cava Brut, Spain, Effervescent Brut

Spain,

LONIA Cava is a family owned Bodega founded in 1983, situated in the township of Subirats, near Barcelona, in Catalonia, Spain.

Viewed as pioneer in specializing for the production of white varieties of Burgundy and Alsatian origin: Chardonnay, Muscat, Sauvignon, Pinot Noir, Riesling and Gewürztraminer, very well adapted to the Penedès grounds and climate. These new varieties now coexist with the classical Penedès grapes (Perellada, Macabeo and Xare-lo) which are used for the production of the traditio

PRESENTATION

Presence of fine bubble chains and a persistent crown on top of the wine.

WINEMAKING

Only 50 % of the first juice of our estate grown grapes has been selected for this cava. Fermentation took place at 15 ° C during three weeks. Blending was made before the second fermentation in the bottle. A slight increase of the alcohol volume took place during this second fermentation and also the pressure inside the bottle, reaching 6 atmospheres of carbonic gas.

AGEING

During two years the wine remained in the bottle, resting in contact with the gist sediments and acquiring the optimal organoleptic characteristics of a high quality cava.

After the traditional process of remuage and disgorgement removed sediments, the bottle was quickly topped with a little licor de expedición and a first quality cork with corresponding wire clip.

11.5 % VOL.

VARIETALS

Parellada 40%, Xarel.lo 25%, Macabeo 25%, Chardonnay 10%

SERVING

53F

AGEING POTENTIAL

2 to 3 years

TASTING

Straw yellow with green shades. Excellent transparency and fluidity. Presence of fine bubble chains and a persistent crown on top of the wine.

