



BAYANUS

RESERVA 2019

CAVA DE GUARDA SUPERIOR

Origin:

Valls d'Anoia-Foix (Comtats de Barcelona)

BRUT NATURE, organic, hand harvested and vegan certification (plant origin fining agents).

Coupage varieties: 45% Macabeo, 25% Xarel·lo and 30% Parellada.

Fermentation with its own yeasts: each variety is fermented with its own yeast separately for 28 days at 16°C. They are selected before the harvest to respect the soil and the origin expression.

Aging in bottle: second fermentation with its lees in the bottle for 3 years in the cellar at a constant temperature of 17° C.

The disgorging date on the back label indicates the batch number and the end of the aging in the bottle. It's when the lees are removed, and the final cork is placed.

VINTAGE 2019:

There was an average of rainfalls of 766l that marked the vegetative cycle from October 2018 to September 2019. The result was a slow maturation and high acidity.

Tasting note: Fresh cava with white fruit notes. Perfect for appetizers, salads, first courses and desserts.

ABV 11,5% vol.

Acidity 6 gr/L. (Tartaric)

No sugar added.



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