



## ICÒNIC

GRAN RESERVA 2017

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### CAVA DE GUARDA SUPERIOR

**Origin:** Hand harvested plots from **Vall d'Anoia-Foix (Comtats de Barcelona)**.

**BRUT NATURE, organic and vegan certified** (plant origin fining agents).

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**Coupage white varieties:** 36% Macabeu, 14% Xarel·lo and 50% Parellada.

**Fermentation with its own yeasts:** vinified in the winery, each variety separately for 28 days at 16°C. Fermented with each variety yeasts, selected before the harvest to respect the soil and origin expression.

**Aging in bottle:** second fermentation with its lees in the bottle for 6 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 2017** Year marked by an unusual lack of rain with only 240 litters throughout the year.

The result is a shorter harvest, about all from the Xarel·lo. However, the grape has a high concentration of sugars resulting in a wine much more aromatic and fruitier than others harvests.

**Tasting notes:** long-aged cava with notes of ripe white fruit without losing its fresh character especially for the Parellada of this blend. Pairing with main courses meat or fish and Asian cuisine.

**ABV** 11.5% vol

**Acidity** 5.9 gr / L (Tartaric)

No sugar added.



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