



MAGNUM CS

GRAN RESERVA 2015

CAVA DE GUARDA SUPERIOR

Origin:

Valls d'Anoia-Foix (Comtats de Barcelona)

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

Special edition of **625 bottles: Carmen Sibill (CS)** has shared more than 60 years of her life with Agustí Torelló. This Magnum is a tribute to all the women who, with her work, have made the earth a better place.

Coupage: 45% Macabeo, 20% Xarel·lo and 35% Parellada.

Fermentation with its own yeasts: vinified in the winery, each variety separately for 30 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 8 years in the cellar at a constant temperature of 17° C.

Lot/day of disgorging: End of the aging in the bottle: it is uncorked manually to eliminate the lees and to place the new final cork.

VINTAGE 2015: A especially cold year with an unusual snowfall, that gave us an autumn with 300 liters of rain and a spring with 60 liters. A perfect hybrid balance for an excellent maturation of the grapes that has allowed us this exceptional aging.

Tasting note: Long after taste with a classic freshness of Parellada and Macabeo, the main varieties in the coupage.

Pairing: main courses, meat, and fish, cured cheeses and Asian cuisine.

ABV: 11,5% vol.

Acidity (tartaric): 6 gr/l

No added sugar



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