

Estones Vins

Guspira

D.O. Cava

Varieties: 60% Xarel·lo, 20% Macabeu, 20% Parellada

Type: Brut Nature Reserve

Aging: Minimum 24 months

Alcohol: 11,5%

Acidity: 6,5 g/l

Sugars: Residual

Harvest: 2017

Production: 2.500 bottles of 0,75 cl.

This cava is the result of the synergy between Estones Wines and Oriol Rossell wineries, with the collaboration of the rock band Mishima.

Prepared by Salvi Moliner, the winemaker of Estones Wines and Caves Oriol Rossell (located in Can Cassanyes, in Sant Marçal, Alt Penedès).

Grape harvest and vinification:

Manual harvesting and harvesting in 20 kg boxes. Direct pressing. Debourbaged. First fermentation in stainless steel tanks. Second fermentation and minimum aging in bottle of 24 months before disgorging. No shipping liquor added.

Tasting:

This is a fresh and soft cava, with a fine and well-integrated bubble. The predominant aromas are of white fruits and some citrus fruits with pastries; these aromas come from aging with its lees, as well as certain notes of vine peach. On the palate, the fresh acidity contrasts with the creaminess of the wine. The good integration of carbonic makes the bubble fine and persistent, providing crunchy and silky tactile sensations.

Wine-pairing:

It is a versatile wine, with many gastronomic possibilities. As it is a Cava Reserva, we will achieve harmonies by affinity and contrast depending on the dish and its cooking, being particularly recommended for all kind of rice, fatty fish, and baked meats (lamb, goat, pork).

Musical pairing:

This Cava is inspired by Mishima's song "Guspira, estel o carícia" (Spark, star or caress).

