



Deshora

Cava Brut

This Cava is intended to be savored at any time “ a deshoras”... for its elaboration we have followed all the quality requirements from DOP Cava in the county of Requena (Valencia)

- **REGION:** D.O.P Cava (Requena, Valencia, Spain)
- **GRAPES FROM OUR OWN ORGANIC VINEYARDS**

50 % Chardonnay from trellised non irrigated vineyards in Finca Los Rincones (La Portera, county Requena). Altitude 820 meters. Soil mix: Calcareous. Yield: 2 Kg / vine. Date of harvest: the last week of August.

50 % Macabeo from trellised non irrigated vineyards in Finca Casa La Viña (La Portera, county: Requena). Altitude: 731 meters. Soil mix: sandy. Average yield: 3 Kg/ vine. Date of harvest: 1 st week in September

- **VINIFICATION**

Second fermentation in our underground winery at constant temperature and humidity, avoiding direct light and undesirable vibrations.

- **AGEING**

Ageing on its own lees during 11 months

- **TASTING NOTE:**

-Colour: Pale yellow cava with vivid greenish reflections, fine bubble and persistent foam.

-Nose: Intense aromas of pear and apples with notes of lime and white flowers.

-Mouth: Fresh with a well integrated acidity, leaving a floral long taste.

- **ANALYSIS**

-Alcoholic Degree: 11,5 % Vol

-Sugar ≤7,1 gr/ liter

-Volatile Acidity: 0,22 g/lit

-pH: 3,01

Suggested drinking temperature: between 8 and 9 ° C



ES-ECO-020-CV
Agricultura UE



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