



# U MÉS U TERRIT

## XAREL·LO BRUT NATURE RESERVA

### Barrel Fermented

The genuine expression of its terroir is reflected in this exceptional cava, made only with the best Xarel·lo grapes.



Xarel·lo 100%  
D.O.P. Cava  
Organic Certified (CCPAE)



Selected grapes from La Pedrera estate in Sant Llorenç d'Hortons (Alt Penedès, Spain), at an altitude of 350 metres above sea level.



The must ferments in 300L French oak barrels and subsequently ages on its lees for 6 months, with frequent bâtonnage (lees stirring) for 3 months). Traditional Method of second fermentation in the bottle.  
Aged on its lees for a minimum of 24 months (Reserva)  
No dosage  
Alc.: 12%



The aroma is Intense and rich with notes of baked apple and toasted almond. The palate is full-bodied, creamy, with elegant smoky and lactic notes.



Ideal with risottos, seafood rice, smoked fish, white meat and foie gras.  
Serving temperature: 6 °C