

## BERDIÉ AMOR BRUT RESERVA



### PRODUCTION

In the making of Berdié Amor only the most traditional varieties of grape - Macabeu, Xarel.lo and Parellada- are used, along with the Mediterranean Grenache. Each one of these grapes is separately vinified at controlled temperatures before carrying out the coupage -the blending of the right proportion of each of the varieties- in order to achieve the personal touch of this cava. The second fermentation in the bottle provides the bubbles (prise de mousse) and is carried out according to the traditional method. It is then aged for more than 15 months in the cellar.



### TASTING

**Color:** Elegant, pale, subtle pink colour.

**Nose:** Intense in the nose, white fruits stand out (apple and pear), base of red fruits (raspberry, strawberry), and marked citric notes (mandarin, orange). Lactic and yeasty notes provide creaminess, while hibiscus and Jamaican pepper give character, personality and great subtlety.

**Palate:** Fresh in the mouth, broad, elegant and original, with a pleasant acidity that melts, leaving creamy sensations with notes of red fruits and marshmallow.



### VARIETIES

Macabeo, Xarel.lo, Parellada and Garnache



### AGEING

Between 15 and 27 months -Reserva-



### ALCOHOL BY VOL.

+/- 11,5%



+/- 15.000  
bottles

