





BERDIÉ Gran Nature



PRODUCTION

Only the most traditional varieties of grape—Macabeu, Xarel·lo and Parellada—are used in the making of Berdié Gran Nature. 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 30 months in the cellar.



TASTING NOTE

Appearance. Yellow colour with glints of gold and a rosary of fine bubbles that form a notable interior crown.

Aroma. Good nose, attractive and perfumed, with clean citric and floral aromas, hints of ripe white fruit, pear; cereals, nuts and yeasty touches that embrace the rest of the aromas, giving complexity. All together it is attractive, intense and creamy.

Taste. In the mouth, it is broad and fresh with great personality. A good acidity-volume balance. Creamy sensations, fine and elegant, extraordinary, well-integrated fizz. Fine bitter notes and a fairly long aftertaste of ripe fruit.

VARIETIES	Macabeo, Xarel·lo, Parellada
AGEING	between 30 and 42 months —Gran Reserva-
% VOL.	+/- 11,5%
PRODUCION	+/- 8.000 bottles





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