



COQUET

2017

BRUT NATURE · GRAN RESERVA



Cava:
Brut Nature Gran Reserva.

Varieties:
Macabeo (30 %), Xarel·lo (45 %) and Parellada (25 %)

Vineyard:
40% of own vineyards planted in pots, over 50 years old
The remaining 60% are controlled vines over 25 years old

Harvest:
2017 is a vintage of contrasts. Rainy autumn with a cold December and January, and rainy May and April, with a very dry end to the cycle. It was a low-yield vintage.

Elaboration:
First alcoholic fermentation and aging of the base wine in stainless steel. Second fermentation in bottle with natural cork stopper and aging in bottle with the lees for more than 42 months in a horizontal position (rhone). Periodic removal of the bottles in the rhymes is carried out to facilitate the process of yeast autolysis, achieving an improvement in structure and complexity. Manual disgorging in an artisanal way.

Number of bottles:
50.354

Tasting notes:
Straw yellow, clear and bright. Its bubble is very fine, with a constant rosary. Very aromatic cava. The primary aromas of white fruit (white peach and pear), flowers and citrus (touch of nectarine) stand out on a creamy background of fine pastry and roasted in harmony. On the palate it is fresh, with a very well integrated, long and lively carbonic. With notes of yeast (bread and pastry with cream) and a finish of raw almonds.

Serving temperature:
Between 8 and 15° C.