

DUC DE FOIX

Cava Brut



APELLATION OF ORIGIN:

D.O. Cava

GRAPES:

Xarel·lo, Macabeu, Parellada

ALCOHOL CONTENT:

11,50%

TASTING NOTES:

Pale-yellow colour with golden hues cava. With a good release of small bubbles that end up forming a cheerful crown of mousse.

Very elegant and nice first impression, with fruity notes, and typical nuances of aging in bottle.

In the mouth it is very nice, fresh, and with fruity and complex reminiscences, due to the aging in bottle. It has good acidity and persistence.

This is a balanced and harmonious cava.

FOOD PARING:

Ideal as an aperitif and to accompany rice, fish, seafood and braised White and red meat.

CONSUMPTION TEMPERATURE:

Between 6 - 8°C

PRESERVATION:

Keep the product in place fresh, dry and protected from the light. Avoid abrupt temperature changes.

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CAVA MAKING PROCESS:

- 1- Grapes reception and separately discharge by variety and quality.
- 2- Obtaining the juice drained by pneumatic press.
- 3- Free run juice filtration.
- 4- Inoculation of selected yeasts to the free run juice.
- 5- Fermentation of the must at a constant temperature below 19°C.
- 6- Racking, cupages, corrections, analytical and organoleptic controls.
- 7- Tartaric stabilization of the wine.
- 8- Wine filtration.
- 9- Addition of sugar, clarifiers and yeasts to the filtered wine.
- 10- Filling the bottles and capping bottles with stopper and crown.
- 11- Bottles placed in the cellar for the second fermentation.
- 12- Rest and aging in the cellar.
- 13- Riddling process in giropalets
- 14- Freeze the neck of the bottle and disgorgement.
- 15- Addition of expedition liqueur.
- 16- Closure of bottles, washed, labeled, capped bottles and fitted into boxes
- 17- Palletizing of the boxes and situate them in warehouse.

HISTORY:

COVIDES Vineyards-Wineries borns in 1964 from the desire of more than 600 wine growers from across Penedès region to make wines and cavas in a professional way by maintaining their own personality.

Covides is the leading 1st-grade wine-producing cooperative in Catalonia in terms of volume, the 6th largest producer of Appellation of Origin (DO) Cava Spanish sparkling wine and the 2nd largest producer of DO Penedès wine.