



Raventós Rosell Gran Reserva · Brut Nature

D.O. Cava



Varieties:
Chardonnay

Vintage: 2017

Alcoholic strength: 11,5 %vol.

Total tartaric acidity: 6 g/L

Residual sugars: 1,2 g/L

Aging: at least 48 month.

Vineyard features:

The Heretat Vall-Ventós property has 52 hectares located between the Ordal mountain ranges and the Montserrat mountains. This location is clearly inclined to west, what allows the fields to benefit from the morning and midday sun. The vineyard rows have been planted following the imaginary lines that unite the Montserrat mountains with the Ordal mountain ranges. This distribution lets the sea winds get through the vineyard rows improving the vine health.

Elaboration: Traditional method, second fermentation in bottle. 48 months of minimum aging.

Tasting notes:

Straw yellow color cava with golden reflections. It presents a floral background with hints of aniseed and mellow aromas combined with the own aging flavors of pastries and nuts. Fine and creamy bubble sensations, with a wide entrance that remains throughout its passage through the mouth. It has a very refined acidity and an aftertaste reminiscent of citrus fruits and pastries. Pleasant and persistent finish.



Logistic data:

Bottle:

Height: 320 mm.

Diameter: 88,4 mm.

Empty bot. weight: 900 g.

Full bot. weight: 1.640 g.

Bottle capacity: 750 ml.

Cork type: 2 washers.

-Individual Tube Case-

Codi EAN: 8425070001504

Box:

Height: 105 mm.

Length: 340 mm.

Width: 300 mm.

Bot. per box: 3 bottles.

Full box weight: 5,1 kg.

EAN Code: 68425070001506

Europallet:

Boxes per pallet: 84

Total approx. weight: 448,9 kg.

American Pallet:

Boxes per pallet: 120

Total approx. weight: 632,5 kg.



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Raventós Rosell – Finca Heretat Vall-Ventós

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