



Cossetània Gran Reserva Brut Vintage

Grapes

Xarel·lo 50%; Macabeu 30% and Parellada 20%

Ageing

Second fermentation in the bottle, ageing of at least 36 months in our cellars.

Bottle

Cava, green, 0,75 cl.

Alcohol

12°

Visual examination

Straw-coloured yellow with slight golden highlights, good release of small bubbles forming a rosary and a persistent crown.

Aroma examination

A fine aroma of long ageing followed by floral scents and ripe fruits.

Taste examination

Fruity and complex emphasizing mainly the fruits of forest where dominates red strawberries. The maturity of its long aging has provided a persistent and balanced palate, conserving fresh and alive.

Final impression

Fresh, pleasant, well-balanced and a good, fine structure of the bubble.

Gastronomy

Ideal at any time, also suitable
all kinds of fish, seafood, white and red meats, sauces, etc. Optimum for to accompany a whole meal.

Ideal temperature

6-8°C