

Parellada i Faura

Reserva - Brut Nature



Aging: Aged on its lees over 24 months



Varieties: 30% Parellada, 30% Xarel·lo i 40% Macabeu



Vol.: 11,50 %



Dosage: Brut Nature



Number of bottles: 10.000



Production

We assume the responsibility of each and every step of the cavamaking process, from wine to bottle, and make a traditional elaboration. We pamper each bottle from the beginning to the end of aging. We make bottle rimes manually, we clear them on desks and hand-disgorg them one by one.



Our values

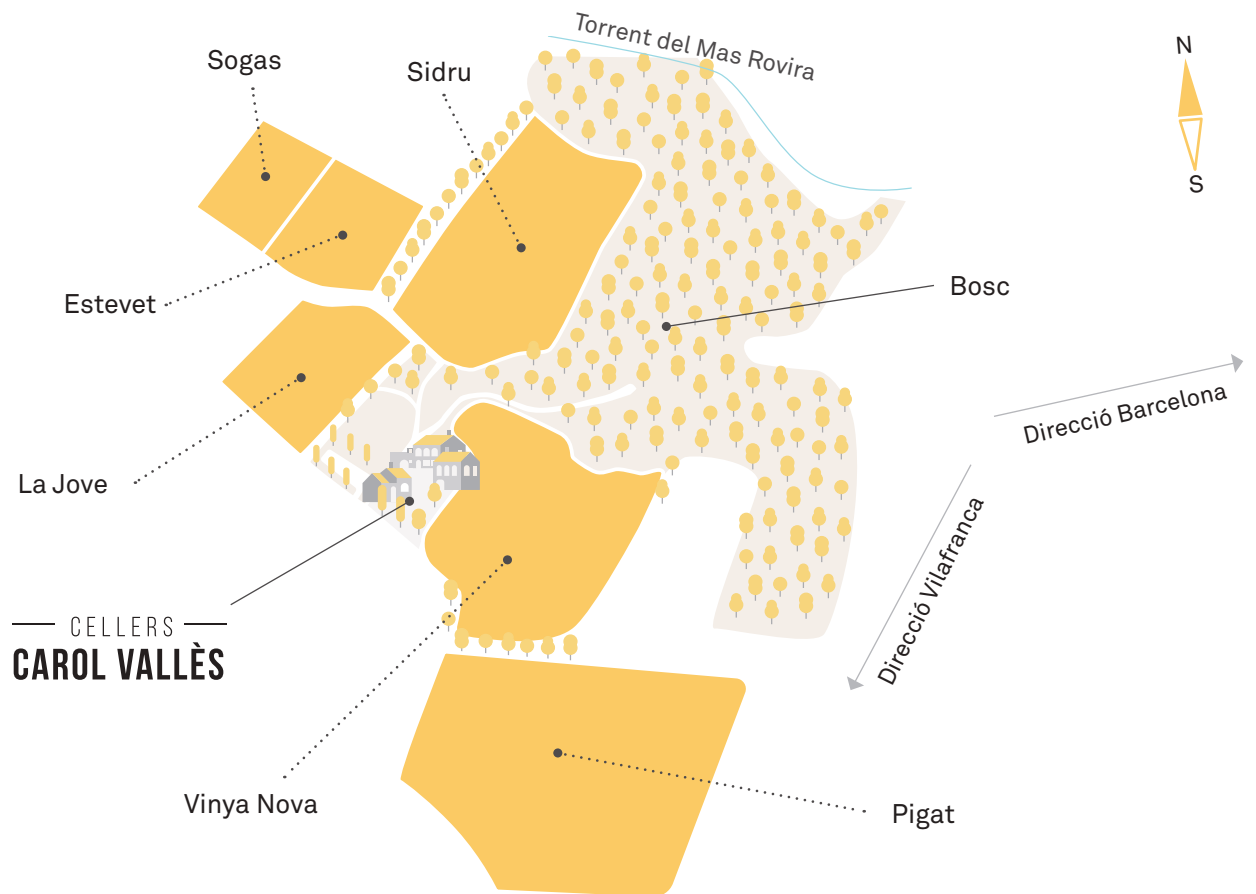
After a long and family tradition in traditional cavas production, Joan Carol's passion and concern led him found in 1996 Carol Vallès. He decides to settle the winery in his family old farmhouse Can Parellada, acquired by his great grandparents more than 100 years ago. Currently, the second generation, Guillem Carol, takes over the winery and does it with the same restlessness, passion, and values he has heritaged from his family: strong commitment to the environment, long agings, small and high quality productions, and a clear bet for the sustainability.



Organic Viticulture

All our vineyards of Macabeu, Xarel·lo, Parellada, Chardonnay and Pinot Noir are certified as organic by the CCPAE.

Organic farming is based on a careful observation of our terroir in order to coexist with it in harmony and carry out agricole treatment practices as much sustainable as possible. We do not treat with chemical insecticides, pesticides or herbicides. We also maintain spontaneous vegetation cover of the soil that favor the preservation of moisture and sponginess of the ground and plow it to get green manure. We do not apply chemical fertilizers favoring the biodiversity of the property that helps us protect the vineyard.



Appearance:

Pale yellow with greenish reflect



Nose:

Notes of peach and ripe fruit, citrus notes of lemon skin.



Palate:

Highlights the ripe white fruit, the apple and the peach, the butter and brioche. A fruity, lively, very fresh cava with good acidity. Crispy and fine bubble. Refreshing finish.



Food Pairings:

Parellada i Faura pairs with countless dishes, from aperitif to desserts. So versatile and enjoyable throughout the meal.

An optimum cava temperature while tasting is between 8°C and 10°C, in order to favor aromas and expressiveness of the wine itself, preferably in a chalice kind glass.