

Family Traditions

Since the end of the nineteenth century, the Cuscó i Esteve family has practiced the viticulture producing their own **wines and cavas**. It was in 1985 when Josep Cuscó Berga and his sons succeeded, with great dedication and spirit of improvement, the current winery building.

The climate is Mediterranean, sunny, with mild winters and moderately hot summers.

The properties and characteristics of Cava owe themselves to the soils of the vineyards of **Penedès**, the varieties of grape used and the climate;



BRUT GRAN RESERVA Cava at least 48 months aging
Grape Varieties: Macabeo 20%, 60% Xarel.lo, Parellada 20%.

WINEMAKING

Traditional method: “méthode champenoise” fermentation in the bottle. Varieties are collected separately. The process begins with the separation of the grapes then cooled to 8°C to minimize oxidation. Then pass berries which bleeds presses run juice is natural runoff of 55-60%. Decant tank cooling to 6°C and allowed to stand for 24 hours. The clean must pass to the fermentation tanks is performed at 14-15°C for three weeks. After finishing treatments, stabilization and filtration assembly is performed in different percentages, usually every year seeking balance and acidity similar degree. At the same time causing the second bottle natural fermentation with the addition of selected yeast, sugar and natural lands. Fermentation takes about three months at a temperature of 10-12°C and then continues in rhyme for four years.

ANALYTICAL DATA

Alcohol content: 11.5%
PH: 03:04
Total acidity (sulfuric): 4.5 g / l
Residual sugar: 8.6 g / l

TASTING NOTES

View: pale golden yellow. Thin and small bubbles slowly progressive, with rosary and crown presence.
Nose: complex nose. Aromas of ripe fruit raising funds.
Taste: soft and fine, very well integrated carbon. Nuances and toasted nuts.
The aftertaste wide, long and persistent.

MARRIAGE

Consumption temperature 6-8 ° C.

The structure and parenting is ideal to accompany seafood, sushi, caviar and cheeses.