

## 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 NATURE RESERVA** Cava at least 36 months of 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 by natural runoff is 55-60%. Decant deposits and is cooled to 6°C, allowed to stand for 24 hours. The clean must pass the fermentation tanks is done at 14-15°C for three weeks. After finishing treatments, filtration and stabilization, the blend is made with 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. The fermentation lasts for about three months at a temperature of 10-12°C and then continues in rhyme during three years.

### ANALYTICAL DATA

Alcohol content: 11.5%  
PH: 03:04  
Total acidity: 4.2 g / l

### TASTING NOTES

View: pale yellow, release of small bubbles.  
Nose: fresh and fruity wine.  
Palate: On the palate slightly sweet and creamy, perfect foam without excess carbon and balanced acidity.

### MARRIAGE

Consumption temperature 6-8 °C.  
It is advisable for any snack food from start to finish, iron, casseroles, desserts not overly sweet with fruit salad, cakes, crème catalan.

