



## A FRESH CAVA WITH AROMAS OF HONEYSUCKLE AND NOTES OF HAZELNUTS. FROM AN EXCLUSIVE SELECTION OF THE FINEST VINEYARDS.

Cava Pupitre is located in the Comtats de Barcelona area, a land of diverse landscapes, mainly composed of pretty valleys nestling in between low-lying mountain ranges. Our vineyards are situated in different subregions of Comtats de Barcelona. That allows planting each grape variety in the most suitable conditions to get the best possible result.

Inspired by the traditional way of making cava. Cava Pupitre symbolizes the 100-year-old way of making this beverage and, in particular, one of the most meaningful parts of the process.

The “pupitre” is a structure where the bottles are placed to facilitate riddling. In the “pupitres”, the cava remains in contact with the yeast, thereby contributing to its unique aroma and creamy finish. Pupitre aims to capture the essence of a slow, complex process, where the stillness, silence, and respect in each phase ensure the product’s quality and personality. Pupitre is a symbol of tradition and love. We bring you a cava with history, that is authentic and representative of our region.

### TASTING NOTES

**Appearance**

Pale lemon with green reflections.

**Nose**

Pineapple with hints of jasmine.

**Palate**

Dehydrated pineapple with notes of toasted bread. Well-balanced flavours.

**Food pairings**

Ideal with a prawn cocktail, anchovies and Iberian ham.

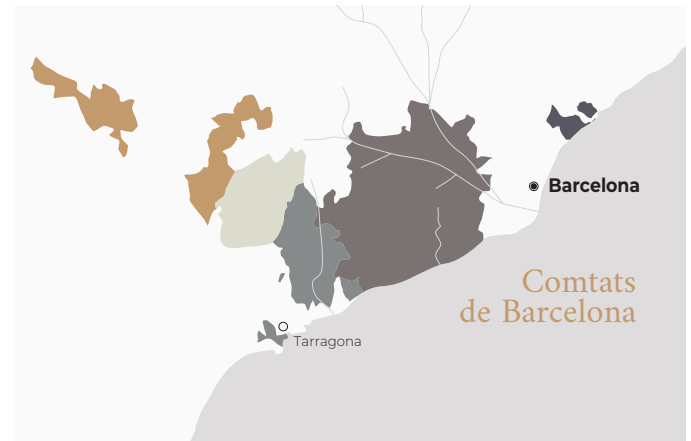
### DENOMINATIONS OF ORIGIN

## D.O. CAVA

Comtats de Barcelona

### COMPLETE RANGE





## PRODUCTION

We craft cavas of exceptional quality, produced in the Cava D.O. using the traditional method, which consists of carrying out the second alcoholic fermentation in the bottle. Each grape variety is harvested and fermented separately. For the second fermentation, the bottles are stored in underground cellars at a constant temperature of 15°-17°C with the wines remaining in contact with their yeasts.

## AGEING

This Cava is classified as a Cava de Guarda, and spends more than 10 months in the bottle where it undergoes the second fermentation to acquire its bubbles. After this, we start the riddling process: the sediments, resulting from the depletion of the yeasts, are deposited in the neck of the bottle, thanks to a daily rotation of the bottles carried out in our cellars. The native yeasts lend our cava its unique personality.

## TECHNICAL DATA

Typology	Cava Brut Nature
Grape varieties	Xarel·lo 40%, Macabeo 30% & Parellada 30%
Age of vines	Over 10 years
Fermentation temperature	16°C
Fermentation duration	9 days
Time in bottle	>10 months
Alcohol content (vol)	11,50 %
Energetic value	293 kJ / 70 kcal
Total acidity (gr/l)	6,2
pH	3,02
Residual sugar (gr/l)	1,2
Winemaker	Joan Rabadà
Recommended serving temperature	6-8°C
Available formats	75 cl