



## A FRESH AND EXPRESSIVE CAVA INSPIRED BY SUMMER SUNSETS NEXT TO THE MEDITERRANEAN SEA. AN EXCLUSIVE EDITION.

The sun, slowly sinking toward the horizon. The breeze gently tousling the hair, the skin dusted with invisible salt. Boats sway in the harbor, and seagulls dance in an evening that lingers, unwilling to yield to the night. In your hands, a glass of Cava, celebrating a new summer sunset.

Inspired by the Mediterranean Sea, a symbol of creation and the cradle of ancient civilizations, the Cava Pupitre Limited Edition is an exclusive, limited release. It hails from the Comtats de Barcelona region, a land of diverse landscapes where lush valleys and gentle mountain ranges meet, always embraced by the Mediterranean Sea. This Cava stands out for its freshness and expressiveness, with an aromatic complexity that evokes subtle toasted notes, offering a truly unique sensory experience.

More than just a toast, this Cava invites you to enjoy the moment and relish the essence of summer in each bubble.

### TASTING NOTES



#### Appearance

Clear, gold reflection and a lingering mousse.



#### Nose

Intense aromas of almond blossom, pineapple and toasted almonds.



#### Palate

Well-balanced, fruity flavours of Mirabelle plum interwoven with toasted almonds.



#### Food pairings

Ideal with tikka masalachicken, meat empanadas and rice pudding.

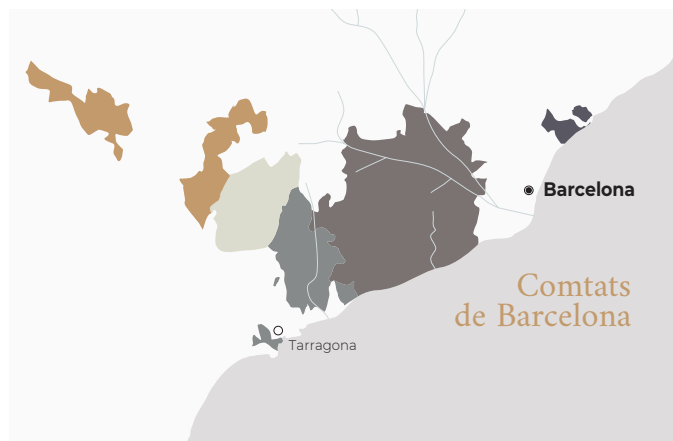
### DENOMINATIONS OF ORIGIN

## 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 12 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                                 |
| 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                  | >12 months                                |
| Alcohol content (vol)           | 11,50 %                                   |
| Energetic value                 | 314 kJ / 75 kcal                          |
| Total acidity (gr/l)            | 6,2                                       |
| pH                              | 3,02                                      |
| Residual sugar (gr/l)           | 11  |
| Winemaker                       | Joan Rabadà                               |
| Recommended serving temperature | 6-8°C                                     |
| Available formats               | 75 cl                                     |