

DURAN

GRAN RESERVA

GRAN RESERVA Brut Nature 2010



Blend of our native grape varieties Xarel.lo, Macabeu and Parellada with Chardonnay and Pinot Noir.
Cava Gran Reserva: second fermentation in the bottle aged on the yeast for more than 42 months in our cellar where developed the perfect maturity and aromatic potential.
Elegant and complex.

VINEYARDS

Grape varieties: Xarel.lo, Macabeu, Parellada, Chardonnay and Pinot noir.

Region: D.O. Cava. **Sub region:** Upper Penedes (Parellada, Chardonnay and Pinot noir) and Central Penedes (Xarel.lo and Macabeu).

Altitude of the vineyards: 110m (Xarel.lo), 250m (Macabeu) and 315m (Parellada, Chardonnay and Pinot noir).

Climate: mild Mediterranean.

Annual rainfall: an average of 465 litres per square metre.

Soil: clay and calcareous.

1st FERMENTATION: must to base wine

Harvest: hand gathered to select the best grapes. Between August and October when each variety is at its peak of maturation.

Pressing and must fermentation: pneumatic press. Musts selection, only the best juices will be for the Duran Gran Reserva elaboration.

Each variety of grapes fermented separately at a constant temperature of 16°C in stainless steel tanks.

2nd FERMENTATION: base wine to cava Gran Reserve

Base wine blending: Xarel.lo 40%, Macabeu 20%, Parellada 15%, Chardonnay 15% and Pinot noir 10%.

Bottling period: January.

Fermentation temperature: 15-18 °C.

Ageing period: for more than 42 months.

Production vintage: 13.995 bottles.

TASTING NOTES AND FOOD AFFINITIES

Appearance: presents a yellow pale colour with fine and persistent bubbles.

Aroma: elegant and fresh nose; ripened white fruits with toasty and nutty characters.

Palate: dry and powerful with long and complex finish.

Gastronomy: recommended for red and white meat and cured Iberian ham. Enjoy also at any time of the day or in some aperitifs.

Tips: served cold, between 6°C to 8°C, in flute glass type, transparent, tall, thin and without decoration.

95/100 POINTS
50 GREAT CAVAS 2015

SILVER MEDAL
INTERNATIONAL WINE GUIDE 2015

FINALIST
PREMIS VINARI 2015

Ramon Canals
Owner and oenologist