

# DURAN

GRAN RESERVA

## ORIGIN - GRAN RESERVA 2012 Brut



Blend of our native grape varieties Xarel.lo, Macabeu and Parellada with Chardonnay.  
Cava Gran Reserva: second fermentation in the bottle and aged on the yeast for more than 48 months in our cellars, where developed the perfect maturity and aromatic potential. Equilibrate and harmonic.

### VINEYARDS: Penedés *terroir*

**Grape varieties:** Xarel.lo, Macabeu, Parellada and Chardonnay.

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

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

**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 September 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 Gran Reserva cava

**The base wine blending:** Xarel.lo 35%, Macabeu 20%, Parellada 20% and Chardonnay 25%.

**Bottling period:** February-March.

**Fermentation temperature:** 15-18 °C.

**Ageing period:** for more than 48 months. Vintage dated each year.

**Production:** 18.512 bottles.

### TASTING NOTES

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

**Aroma:** fresh, ripened fruits, creamy citrus notes with slightly nutty nose.

**Palate:** perfectly balanced, pleasant with long and clean finish.

**Gastronomy:** recommended for aperitifs, fish dishes, oysters and shellfish. Enjoy at any time of the day.

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

Ramon Canals  
*Owner and oenologist*