



2010 Mata I Coloma "l'Origen" Cava

A wine meant to reflect the origins of Cava – using only co-fermented Macabeu and Xarello as was done with the first wines of Cava. The fruit is very precise and the acidity balances the dosage nicely. Very easy to drink. The fun lover of the bunch.

VARIETIES: 60% Macabeu – 40% Xarello

CLASSIFICATION: Cava Gran Reserva DO

COMPOSITION: 100% from 2010 Vintage

VINEYARD SOILS: Slate, quartz, and anthracite

WINEMAKING: Primary fermentation in stainless steel tank. Bottles filled for secondary fermentation in January 2011. Secondary fermentation occurs in bottle.

AGING: Disgorged November 2016

DOSAGE: Brut – approx. 6g/L

