

TECHNICAL SHEET

Remogut

REMOGUT



D.O. CAVA

Remogut is a coupage made by the iconic Mestres house in Sant Sadurní d'Anoia exclusively for Nueve Uvas. With the we intend to pay tribute to an art, that of "remogut", or removed from the bottles manually in rhyme.

Variety: Xarel.lo (40%), Macabeu (30%) and Parellada (30%)

Type of sparkling: Brut Reserve

Harvest: Manual in boxes of 20 kgs.

Elaboration and aging: Made according to the traditional method. We use two corks to make each bottle. The first fermentation to obtain the base wine is to controlled temperature of 14-15 C. The second fermentation in the bottle is with the first cap of cork, in a horizontal position in the rhyme and with an aging of 24 months in traditional bottle with its lees. Finally, after the manual disgorging bottle by bottle we put the second cork stopper. Always printed on the label the date of the disgorging.

Alcohol: 12,0 % Vol.

Tasting notes: Pale golden color with greenish reflections. Fine bubble of abundant rosary. Primary aromas of white fruit (peach, pear) and citrus (grapefruit) on a creamy background of fine pastry. On the palate it is fresh, with a very good carbonic integrated, unctuous, long and lively.