

VERNET

BRUT

RESERVA



DATA SHEET

Type	Cava
Varietal Blend	65% xarel·lo 30% macabeu 5% parellada
Apellation	D.O. Cava
Ageing	36 months
Age of Vines	Over 25 years

TASTING NOTES

Color	Yellow, with golden highlights
Nose	Fruity aroma with a scent of dried herbs
Palate	Balanced and silky structure
Finish	Pleasant carbonic and persisting bouquet

TECHNICAL DATA

Alcohol	11,50 %
pH	3,20
Volatile Acidity VA	0,20 g/l
Total Acidity TA	4,05 g/l
Free SO ₂	12 mg/l
Total SO ₂	89 mg/l
Sugar	5,2 g/l
Co ₂ pressure	5,10 bar

SERVICE

Should be served between 5° C to 7° C.
Holding the bottle slightly tilted, pour the cava slowly and let it slide down the wall of the glass until it is 2/3 full.



Moli Nou 11 – Gelida – Barcelona – Spain
Tel: +34 93 803 14 58 – info@garlant.es
www.garlant.es