

# *Castellblanch*

## Carat Seco (Cava)

### The Producer

Castellblanch is one of the oldest wineries producing Cava in Sant Sadurni d'Anoia, in Penedès. Founded as a small family business by the Parera family in 1908, they have known how to place themselves in the market and adapt themselves to its constant changes. Castellblanch Cava is slowly matured in underground cellars at a constant temperature of 13°C. They have even developed their own strain of yeast to obtain cavas with a unique character. Castellblanch offer a wide range of Cava styles – appropriate to every palate.

### General Information

Type of wine: White sparkling wine  
Alcohol Content: 11.5%  
Grape Variety: 40% Xarel.lo, 30% Macabeo, 30% Parellada  
Ageing: 12 to 18 months  
Origin: Spain– DO Cava  
Vineyard size:  
Vines per ha:  
Average yield:  
Average age of the vines: 10 to 20 years old  
Suitable for vegetarians



### Tasting Notes

On the nose, it is rich and intense, and shows the characteristic aromas of a young Cava with a classic blend (fruity aromas with a pleasant citrus fruit background).  
On the palate, it is fresh and fruity, slightly off dry with a softer, more subtle style than the Brut Cava.



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