

“Excellent combination of luxury,
taste and pleasure in a surprising,
sophisticated and elegant
sparkling wine Gran Cuvée.”



GOLDEN EAGLE

GRAN CUVÉE

TECHNICAL SHEET

Produced and bottled in Spain.

Grape varieties: 20% Chardonnay, 10% Pinot noir, 25% Xarel.lo, 15% Macabeu, 30% Parellada

Second fermentation process on our cava: by the traditional champenoise method. Once blended, the product is kept in subterranean cellars at 14 degrees for about 36 months of slow fermentation.

Free SO₂: 11mg/l; Total SO₂: 51mg/l; Total Acidity: 4,6gr/l; Sugar: 1,4gr/l; contains 1 gram of edible and certified gold flakes of 23ca.

Tasting notes: Pale yellow in colour with good bubble release. Excellent integration of carbonic gas. A fine and open aroma with marked notes of ripe fruit and toasted nuances. On the palate, our cava has good structure and an elegance with sensorial amplitude gives it a distinctive personality that is followed by a beautifully fruity and persistent creaminess.

Service: recommended at 6°C.

Studies suggests that gold:

- Slows down skin aging
- Helps fight against arthritis.
- Increases energy
- Acts positively on libido
- Fights obesity
- Decreases levels of stress, fatigue and anxiety
- Facilitates in memory strengthening
- Increases cognitive abilities.
- Improves the ability to concentrate
- Produces an increased sense of well being.

The effect of carbonic cava harmonizes the four basic tastes; salty, sweet, sour and bitter.



GOLD

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