

Can Sala 2013

A Brut Nature that reflects the art of patience and dedication, developing an incomparable complexity and depth over time.

Can Sala 2013 is our latest vintage, an exceptional Cava de Paraje, made with grapes from qualified low-yield vineyards and harvested by hand.

It is made in our family winery in Sant Quintí de Mediona, with a production of **only 4,000 bottles**. It is a blend of **50% Xarel·lo** and **50% Parellada**, the latter coming from 75 year old vines at an altitude of 340 metres, which gives it elegance and finesse. The grapes are gently pressed in our century-old Dubois press, following a philosophy of minimal intervention based on natural decantation.

After 144 months of ageing in horizontal position ("rima"), the integration of the aromas reaches its maximum expression. The long ageing on the lees, the use of natural cork and the controlled conditions of our cellars give it a unique personality. Each bottle is disgorged by hand to preserve its purity and elegance. **It is a cava that shows the potential of traditional varieties in long ageing.**

TASTING

Golden yellow in colour, with a fine, persistent perlage that reveals its long ageing, this cava has a fresh, expressive nose. Notes of green apple and citrus are combined with hints of toast, brioche and toasted almonds, adding complexity and refinement.

The palate is lively and well structured, with a balanced acidity that enhances the fruity notes. Its creamy and refined texture leaves a long and silky finish with hints of honey and dried fruit.

FOOD PAIRINGS

Mushroom and Parmesan risotto, aged cheese such as Manchego viejo, grilled lobster or crawfish, duck confit or magret, or free-range chicken with truffle.

