



# CLOS NOSTRE SENYOR 2015

BRUT NATURE · GRAN RESERVA



**Cava:**

Brut Nature Gran Reserva.

**Vineyard:**

Bush vineyards planted more than 50 years ago.  
Manual harvest

**Varieties:**

Macabeo (25%), Xarel·lo (55%) and Parellada (20%).

**Vintage:**

Autumn was very dry, with low rainfall and moderate temperatures. In fact, it could be classified as extremely dry. Although production levels were low, a good balance in plant growth was maintained. The rain that fell in July was a great help, as it contributed significantly to improving ripening.

**Elaboration:**

First alcoholic fermentation and aging of the base wine for 10 months in chestnut wood barriques. Second fermentation in the bottle with a natural cork stopper and aging in the bottle with the lees in a horizontal position (rhyne) for more than 90 months. Periodical stirring of the bottles is practiced in the rhymes to favor the autolysis process of the yeasts, achieving an improvement in structure and complexity.

Disgorgement by hand in an artisanal way.

**Number of bottles:**

3.748 bottles

**Tasting notes:**

{Disgorged in April 2023, and tasted in July 2023}.

Pale straw yellow colour. Crisp and bright. Delicate detachment of small bubbles. Tactile sensation of a soft mousse. A vintage with special creaminess, maturity and roundness, which becomes more evident in the olfactory phase. Evidence that it is the son of a warm and dry vintage. In the mouth, the acidity is marked and gives it depth. Ripe white fruit (apple) and stone fruit with a touch of nuts (almonds) and empyreumatic fruit from barrel aging (coffee). It also exhibits frank notes of aromatic herbs infusion (chamomile).

**Serving temperature:**

Between 8 and 15° C