



Inicial Semi Seco

Cava | Xarel·lo · Macabeu · Parellada



Ecological (CCPAE)

INFORMATION

Region/D.O.: Cava del Penedès

Winemaking: Traditional method

Serving Temperature: Between 6 and 8 °C

TECHNICAL DETAILS

Ageing: 12 months

Alcohol: 11.5% vol

Residual Sugar: 35 g/L

SEMI SECO

The Semi Seco style is one of the traditional profiles of cava. For decades it has accompanied family meals thanks to its great versatility. The slight touch of sugar added after disgorgement provides a softer, rounder profile, which also makes it a good pairing for desserts and sweet preparations.

ORGANIC CERTIFICATION

The grapes come from vineyards farmed according to organic agriculture practices, currently in transition towards biodynamic viticulture. This approach seeks to preserve soil vitality and favour the natural balance of the vineyard, allowing for healthy and expressive grapes.

WINEMAKING

The wine is made following the traditional method, in which the second fermentation takes place in the bottle itself. During this process, the characteristic bubbles of cava are generated naturally.

After this second fermentation, the wine remains in contact with its lees for around 12 months, bringing greater texture and balance to the whole while maintaining a fresh, fruity and highly approachable profile.

VARIETIES

The wine is made from the classic blend of Xarel·lo, Macabeu and Parellada, three varieties historically linked to cava production in Penedès.

Xarel·lo brings structure and character.

Macabeu contributes finesse and balance, with elegant and slightly floral profiles. Parellada, traditionally grown in cooler areas, brings delicacy, freshness and lightness to the blend.

VINEYARDS AND SOILS

The grapes come from vineyards located in different areas of Penedès, characterised by calcareous soils with a clay-loam texture. These are generally soils poor in organic matter and with good water retention capacity, which favours balanced vine growth and moderate yields.

The presence of bedrock allows rainwater to filter through and create water reserves accessible to the roots during drier periods. These conditions bring minerality, salinity and marked natural acidity, contributing to fresh and balanced wines.

HARVEST

The plots are harvested taking into account the balance between acidity and ripeness of each variety. This selection allows for a balanced base wine, maintaining the freshness and expression of the traditional Penedès varieties.

At BROT, we focus on working with vineyards capable of expressing terroir clearly. We seek to maintain balanced yields so that each plot reflects the distinctive characteristics of its soil and the particularities of each vintage.

TASTING NOTES

A young and fruity cava, with aromas of ripe white fruit, apple and light citrus hints. On the palate it is fresh and friendly, with soft, well-integrated bubbles. The slight sweetness balances the natural acidity of the wine, resulting in a round, approachable and very easy-drinking profile.

FOOD PAIRING

Its fresh and slightly fruity profile makes it a very versatile sparkling wine. It works especially well with appetisers, light Asian cuisine, spiced dishes or mild cheeses, where the balance between freshness and sweetness accompanies the intensity of the flavours very well.