

OPTIMUS PICHER

CAVA RESERVA



BRUT NATURE DE ELEVADA CRIANZA



FROM OUR OLD VINES, WITH OUR PHILOSOPHY OF NOT FORCING PRODUCTION OF STRAINS, WE HARVEST GRAPES IN THE OPTIMAL TIME OF MADURATION, PRESS IMMEDIATELY WITH CAREFUL PREPARATION AND DEVELOPMENT, WITH ENOLOGICAL WISDOM AND PATIENCE. HANDMADE BOTTLE DISGORGEMENT.

WE PUT THE BOTTLES IN ROWS DURING AT LEAST 36 MONTHS, AFTER WHICH WE PLACE THE BOTTLES ONE-ONE IN THE CLASSICS DESKS. DURING AT LEAST THIRTY DAYS, WE MAKE THE ROTATION AND TILT CHANGE, PRIOR DISGORGEMENT.

THE FULLNESS AND COMPLEXITY OF ITS SOFT AND BALANCED AROMA, ALONG WITH A STRING OF SMALL, CONTINUOUS AND PERSISTENT BUBBLES, OBTAINED FROM THE ARTISANAL PROCESS, ENSURE THE QUALITY OF OUR CAVA PICHER, AND THE LOYALTY OF OUR CUSTOMERS.

WE AVOID STORAGES AND WAITINGS IN LONG TERM SO THAT OUR CONSUMERS ENJOY THE CAVA IN HIS RIGHT TIME, MAINTAINING THEIR HIGH QUALITY.

BOTTLE NUMBERED, WITH DISGORGEMENT DATE. LIMITED PRODUCTION.



GAVINPIC, S.L.

Phone (00 34) 93 473 40 25
Fax (00 34) 93 470 50 17
e-mail: info@cavapicher.com
www.cavapicher.com