

## Cava Damia 1637 Brut Selección especial Magnum Cava Damia - 150 cl. (Magnum)

Damia was the founder of this House established in 1637. The production still takes place at the estate.



### Vinification

Traditional method, 12 to 24 months of ageing sur lattes. Dosage: 4 grams. palate.



### Storage potential

Drink as from : 2025  
Best moment : 2025-2027  
Until : 2028



### To serve

Serve at 10°C in a wide flûte or a white wine glass.



### Trial analysis

Refined but persistent aromas, with a hint of minerality. Creamy, full on the palate. Its dosage of only 4 grams makes it more dynamic; the acidity is well integrated - no green apple here.

### Description domain

This family has been making wine since 1637, with its own grapes. The vineyards are farmed organically, in the respect of Nature. At Damia's, no mechanization nor industrialization when it could endanger the quality of the wines.



### Wine style:

Fresh and mineral



### Assembly

Xarel.lo (50%), Macabeu (30%), Parellada (20%)



### Region:

Catalunya



### Appellation:

Cava



### Wine estate:

Cava Damia