



Tutum Ba Cava

As is habitual in the creations of the Terra de Falanis project, the authenticity, the purity and the sensitivity are the three core fundamental factors in their wines. On this occasion it was not going to be different. Tutum Ba the cava made by the winery, is a wine that follows the premise of its brothers and sisters: Indigenous grape varieties, purity in its elaboration, mediterranean influence & sensitivity in all its subtle nuances.

It is made from three different grape varieties from two geographical areas: Xarel-lo from old vines in Penedés, and the Macabeo & Parellada from vines at over 600 metres of altitude in Conca de Barberà.

Purity & sensitivity

Vinified separately and the blend is done before the second fermentation in bottle, according to the traditional Champagne method, followed by the ageing process in the same bottle (lees ageing) for a minimum of 22 months.

Tutum Ba is a subtle wine, elegant, precise and pure. You can find aromas of white flowers and nuances of dried fruits. The bubble is very fine and the flow continuous, classic characteristics of the best top cavas.

On the palate it is very fine, elegant, with good acidity that balances its powerful structure with a slightly salty finish as found in Mediterranean wines.



Technical sheet

GRAPE VARIETIES

Xarel-lo, Parellada & Macabeo

WINEMAKING

The vines come from different quality wine regions. From Old Vine Xarel-lo in Penedès, to vines of Parellada & Macabeo from Conca de Barbera at 600 metres of altitude.

AGEING

The base vinification is all done separately for each of the grape varieties. Done at low temperatures with the absolute minimum use and impact of sulphur. Before the second fermentation in bottle, the blending is done. The traditional Champagne method is used for the second fermentation with extended lees ageing for an absolute minimum of 22 months.

ALCOHOL LEVEL 12% ABV

TOTAL ACIDITY 2.5 g/L

pH 2.95