

CAVA VALLDOLINA • RESERVA BRUT NATURE

TYPE
SPARKLING. D.O. CAVA

LOCATION
MASSÍS DEL GARRAF, PENEDÈS



VINEYARD

Grape Varieties: Xarel-lo, Macabeu, Parelleda, Chardonnay
Vines Age: 35 years, on average
Elevation: 1,000 to 1,200 ft
Soil: Limestone and clay calcareous soil
Climate: Mediterranean
Harvest: Manual

WINEMAKING

Winemaker: Raimon Badell
Fermentation: Temperature-controlled stainless steel vats, second fermentation in bottle at 55°F
Maturation: Aged in bottle in contact with lees (sur lie) for 24 months

WINE

Alcohol: 13.5%
Sugar: < 1 gr/L
Production: 2,500 cases

PITCH

- Minuscule production
- "Grower Champagne" concept
- Vintage Cava, disgorgement date on back label
- Indigenous grapes
- Organic and biodynamic viticulture
- Aged sur lie for 24+ months
- Mellow dry. Zero added dosage
- Harvest by hand, using small picking boxes
- Serve at 46-48° F
- Ideal with appetizers, seafood, cured meats, pork & poultry

TASTE

Dry, crisp, and creamy. Vivacious aromatic complexity. White flowers and stone fruits. Dry and elegant in the mouth, harmonious and balanced, with fresh acidity and minerality, and a long finish.

THINK

Champagne Brut, Blanc des Blancs, Cremant de Bourgogne

AWARDS & RATINGS

Guía Peñin: 90 (2016), 91 (2015), 89 (2014)

