

Conde de Subirats Brut N/V (sparkling)



Winery: Conde de Subirats

Region: Cava D.O.

Grapes: 55% Macabeo, 40% Parellada, 5% Chardonnay

Winery: The vineyards for this winery once belonged to the Subirats Castle, hence Conde de Subirats. As a commercial concern, the winery was started in 1948. In 1990 and 1991 the current vineyards were purchased and planted, including Chardonnay, a rarity at that time. A new winery building with the latest winemaking technology was started in 2003 with construction being completed in 2005. The estate vineyards are planted predominantly to Chardonnay, with lesser amounts of Pinot Noir, Macabeo, Xarel-lo and Parellada. Farming the vineyards is conducted vine by vine, with each vine getting differing amount of pruning, leaf thinning and irrigation based on a technical analysis of the soils and exposition of the vineyards.

Wine: This wine is produced from grapes grown in the heart of Sant Sadurni d'Anoia, the birthplace of Cava, among the high altitude hills of the subregion of Espiells. The grapes are harvested early to maintain naturally fresh, crisp acidity and are then fermented, separately in temperature controlled stainless steel to maintain the optimum of bright fruit aromas. The base wines are then blended and bottled with a bit of yeast to age for 18 months on lees prior to disgorging. The dosage is made with the most neutral flavored liquor to allow the flavor of the original grapes to shine. Total residual sugar: 10.5 gm/liter.

Reviews:

“Briny lemon-lime aromas come with a note of scrambled egg, which is not uncommon for Cava. Fresh and easy across the palate, this tastes of lettuce, dried apple, white pepper and salty brine. A dry, lightly salty finish maintains integrity.” **Best Buy**

88 points *Wine Enthusiast* November 2016

“Green-tinged yellow. Ripe citrus fruits, melon, green almond and white flowers on the nose. Clean and racy in style, with good lift and cut to its Meyer lemon and green apple flavors. Closes taut and dry, echoing bitter apple skin and building spiciness in the glass. This Cava was aged on its lees for 18 months before disgorgment.”

88 points *Vinous* Mediterranean Spain January 2016



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