

Conde de Subirats Brut N/V (Sparkling Wine)



The vineyards for this winery once belonged to the Subirats Castle, hence the name of the wine, 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.

Appellation	Cava D.O.
Grapes	55% Macabeo, 40% Parellada, 5% Chardonnay
Altitude / Soil	200-250 meters / sandy, lime-rich clay
Farming Methods	Sustainable, Integrated Pest Management, CO2 reduction schemes in place
Harvest	Hand harvested fruit
Production	Each variety was fermented separately at very low temperatures for 30 days, 6 week secondary fermentation in its own bottle
Aging	Aged for a minimum of 15 months and up to 20+ months on the lees prior to disgorging
UPC / SCC / Pack	820585019231 // 12

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.” **88 points Best Buy *The Wine Enthusiast***; November 2016

“This is a vivacious Cava showing bright, lemon zest and a very refreshing aspect in the mouth. It’s a joy to drink, but take this sparkler for what it is—fun, lively, and not too serious. Have it for Sunday brunch.” **88 points *International Wine Review***; Issue #42 - May/June 2014

“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. 2016-2018.”

88 points *Vinous Media*; Mediterranean Spain - January 2016

“The bouquet is very nicely expressive, wafting from the glass in a mix of breadfruit, a touch of olive, sea salts, straw and a nice base of soil tones. On the palate the wine is crisp, full-bodied and nicely focused, with a good core, elegant mousse and just a touch of backend sweetness poking out on the pretty long finish ... this is quite tasty. 2018-2026.”

88 points *View from the Cellar*; Issue #75 – May/June 2018

