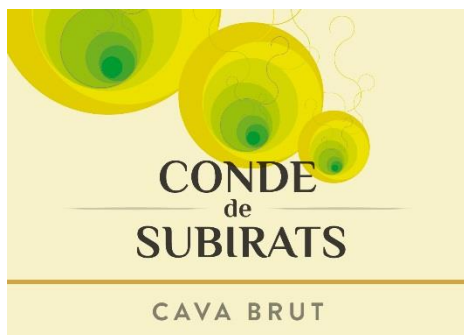


Conde de Subirats Brut N/V (Sparkling Wine)



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	8-20585-01923-1 / 1-08-20585-01580-3 / 12

Reviews:

“Green-tinged yellow. Bright and energetic on the nose, displaying green apple and melon scents and a citrus zest topnote. Fleshy, dry and focused, offering Meyer lemon, honeydew and bitter quinine flavors that are given a spicy edge by a subtle ginger note. Closes with nervy cut, repeating citrus character and good persistence. (aged for 18 months on its lees; Lot #L1800813C) Drink 2019-2020” **88 points *Vinous Media***; “Mediterranean Spain: Diversity and Consistency” – April 25, 2019

“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

“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

“Lightly briny citrus aromas are standard for the most part. A solid palate delivers lime and melony flavors along with dosage-related sweetness. A short but clean finish is a good final touch.” **87 points *The Wine Enthusiast***; November 2019

