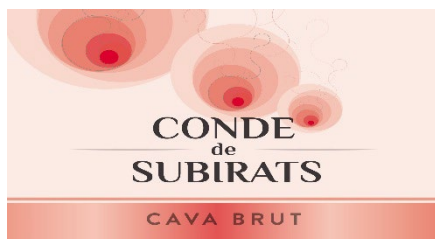


# Conde de Subirats Brut Rose N/V (Sparkling Wine)



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.

<b>Appellation</b>	Cava D.O.
<b>Grapes</b>	50% Trepat, 50% Pinot Noir
<b>Altitude / Soil</b>	200-250 meters / sandy, lime-rich clay
<b>Farming Methods</b>	Sustainable, Integrated Pest Management, CO2 reduction schemes in place
<b>Harvest</b>	Hand harvested fruit
<b>Production</b>	Each variety was fermented separately at very low temperatures for 30 days, 6 week secondary fermentation in its own bottle
<b>Aging</b>	Aged for a minimum of 15 months and up to 20+ months on the lees prior to disgorging
<b>UPC / SCC / Pack</b>	8-20585-01924-8 / 1-08-20585-01581-0 / 12

## Reviews:

“The Conde de Subirats Cava non-vintage Brut Rosé is composed from a *cépages* of fifty percent each of Trepat and Pinot Noir, grown on sandy soils with plenty of limestone. This bottle is from the base year of 2022 and was disgorged in July of 2024, with a finishing *dosage* of 8.5 grams per liter. The wine is a pale salmon color and delivers a refined bouquet of wild strawberries, gentle notes of tangerine, chalky soil tones, dried flowers and a touch of bread dough. On the palate the wine is crisp, precise and full-bodied, with a good core of fruit, fine soil undertow, frothy *mousse* and good length and grip on the complex and nicely balanced finish. To my palate, this might have been even a bit more refined on the backend with a *dosage* of six grams per liter or so, just to let more of its lovely chalky minerality shine forth on the finish. But, it is very tasty just the way it is as well! 2025-2035.”

**90 points** *View from the Cellar*; Issue #117, May-June 2025

