

Conde de Subirats Brut (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 Size	8-20585-01923-1 / 1-08-20585-01580-3 / 12

Reviews:

“The Conde de Subirats Cava non-vintage Brut is from the base year of 2020 and was disgorged in April of 2022. It is crafted from a cépages of fifty-five percent Macabeu, forty percent Parellada and five percent Chardonnay. It offers up a bright and complex bouquet of lemon, lime, menthol, salty minerality, dried flowers and a touch of wild fennel in the upper register. On the palate the wine is bright, young and snappy, with a full-bodied format, good depth at the core, frothy mousse and a long, complex and well-balanced finish. This is still fairly youthful and more palate breadth will emerge once the acids have a bit more time to relax. It is a quite good bottle of Cava Brut. 2023-2035.” **89 points View from the Cellar**; John Gilman - Issue #103 January/February 2023.

“A steady stream of effervescence helps to release aromas of nectarine, orange marmalade and toasted hazelnut. Flavors of white peach, toasted pineapple and marzipan dance on the tongue and evaporate into a refreshing finish. “ **Best Buy**. **88 points Wine Enthusiast**; Mike DeSimone - Issue May 2023

“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**; Josh Reynolds, Mediterranean Spain: Diversity and Consistency, – April 2019

“Spanish cava is a great way to celebrate daily life — a minor victory at the office, a good (or even not-so-good) performance assessment, or any reason you choose to cheer. This sparkler has flavors of green apples and Bosc pears and bubbles to clean your palate for the next bite of food. ABV: 11.5 percent. “**2-Stars Washington Post**; Dave McIntyre – October 1, 2021

