

BRAND : RENAIXENÇA

WINE : RENAIXENÇA DELUXE CUVÉE

D.O. : CAVA

What better way to celebrate the popular revival in Catalan culture (renaixença) than to open a bottle of bubbly? And this renaissance is not limited to the region's language and customs; it can also be said that its own national drink, Cava, is itself a re-birth, as the fine bubbles we enjoy so much are produced by a secondary fermentation in the bottle, only once it has been sealed with the cork. Our own cava is fresh with a definite zip of acidity. Chin Chin, Salut and Força Canut!

LOCATION

Vilafranca del Penedés - 40km from Barcelona, 215m above sea level.

CLIMATE

The region is marked by warm climates along the coast and cooler temperatures through the foothills up to plateaus of more than 2,000 ft (610 m) above sea level.

SOIL TYPE

The sandy, clay-like soil is poor in organic matter and rocky in the main, which provides good drainage.

VINES

Macabeo, Perellada, Xarel.lo

ELABORATION

Only the finest selection of grapes is used to make the base wine for this cava. Aged for 20 months on its lees after which the dégorement is handled manually by making quarter turns of the bottle over a period of 3 days until the lees sediment forms at the entrance of the bottle.

TASTING NOTE

An expressive cava that shows intense fruit and yeast character. Extremely elegant and rich with fine bubbles this Deluxe Cuvee demonstrates the full potential of Cava to make serious wine of this style. Best drunk on its own or with smoked salmon and other delicacies.

ANALYTICAL

- ALCOHOL : 11.20%
- RESIDUAL SUGAR : 5.7g/l
- TOTAL ACIDITY : 6.3g/l
- PH :

