

AVINYÓ BRUT RESERVA 2021

Cava Brut Reserva

Medium and very abundant bubbles that emerge to the surface forming a rosary, pale yellow and bright with greenish reflections. On the nose it is fresh, clean and pleasant, with good aromatic intensity, primary aromas of the fruit and flowers. On the palate, pleasant sweetness well combined with the acidity.

Vineyards:

The Can Fontanals Estate. Organic viticulture, Vineyards of Macabeo, Xarel·lo and Parellada, planted from 1978 until 1988, cultivated in trellises. The soils are deep and well drained with a loamy, loamy-silty texture with small accumulations of calcium carbonate, which will ensure a balanced harvest even in years of drought.

2021 Harvest:

We came from one of the scarcest harvests in recent decades, from a year (2020) of a lot of rain, starting in December there was a radical change in terms of rainfall, these disappearing completely, until the beginning of the harvest only 163,-lts fell. This drought and the moderate spring temperatures made for an easy and relaxed agricultural year. The flowering of the different varieties was perfect. The harvest started normally and surprised us; due to the low rainfall, a year of sugar concentration and a drop in yield was expected, but this was not the case. In short, healthy and very balanced harvest.

Varieties:

Indigenous grape varieties: 60% Xarel·lo 25% Macabeo 15% Parellada.

Winemaking:

Night harvest to avoid oxidation and take advantage of the mild temperatures of dawn. gentle pressing at very low pressure with pneumatic presses, use of the free-run juice (60%), fermented in a stainless steel tank at a controlled temperature (between 14° and 16°). Natural clarifying by decantation.

Production:

Cold filtered and with tartaric stabilization, bottled in conjunction with selected yeasts and "licor de tiraje" (organic sugar) for the second fermentation in the bottle at the beginning of the year -traditional method-. Natural disgorgement without freezing the neck of the bottle, disgorgement date in the label.

Aged:

Guarda superior Cava, minimum aging of 18 months rest in the cava.

Analytical data:

Alcohol content: 12 % vol.
Acidity volátil: 0.30,-gr/l.
Acidity total: 6.1-gr/L.T.
PH: 3.18

