

CLOS LA SOLEYA / CAVA BRUT



vinamericas



VINTAGE: 2012

PRODUCER: El Xamfrá

LOCATION: Sant Sadurní, Penedés

APPELLATION: D.O. Cava

VARIETALS: 40% Xarello, 40%
Macabeo & 20% Parellada

AGEING: 20 months in the bottle

TECHNICAL: 12.5% Alc. / 9 g/l

TASTING NOTES: Intriguing bouquet that opens up to reveal touches of white asparagus and dried herbs. The palate is nicely balanced with subtle citrus notes complemented by dried apricot and a touch of quince. It leads to a precise finish with solid length that completes a very interesting Cava, one that is full of personality.

ANNUAL PRODUCTION: 120,000 btl.

SRP: \$14.99 / 88 Pts. Wine Advocate

EL XAMFRÁ

Founded in 1987 and now managed by oenologist Francisco Domínguez Ruiz, the son of the founders. Located in downtown Sant Sadurní, but in the process of moving to an old paper mill built in 1872 to expand production thanks to worldwide demand.

ABOUT CAVA

While Cava can be made in several regions throughout Spain, 95% is made with grapes from the limestone soils of Penedés D.O. (45 minutes southwest of Barcelona) with vines planted as high up as 2,800 feet. Cava grapes at those altitudes can be intensely tart, more akin to the structure of Champagne than the fat-styled sparkling wines California tends to produce. Unlike other sparkling wines like Prosecco, Cava is always produced using the Champenois Method, where the secondary fermentation takes place in the bottle.