

# ALSINA & SARDA NV CAVA BRUT RESERVA



Macabeu, Xarel·lo and Parellada. Greenish in color with some yellow overtones, lively bubbles and crown formation. Aromas of white and citrus fruit stand out with nuances of sweet buns and fresh yeast. Hints of almond and fresh pear are elevated by a bright, sparkling mouthfeel. Fresh and balanced. Great as an aperitif, pairs well with seafood. Perfect for a celebration. Organic.

The vines are 20-30 years old. The harvest is done manually on the optimal day of ripening. Extraction of the free-run juice with light pressing, followed by fermentation at low temperature in stainless steel tanks. Second fermentation in the bottle with ageing for 18-20 months.

In 1862 Eloi Alsina's ancestors started growing grapes in the hills west of Barcelona, in the municipality of Pla del Penedès. At that time winemakers made the wine on the properties and sold it to negociants. It wasn't until 1982 that they started to estate bottle their wine and cava.

Year by year, they have perfected their techniques in the vineyards and the cellar, eventually transitioning to organic production. They believe maintaining the balance of the ecosystem and developing a sustainable crop result in the land being expressed in its fruits. Their wines and cava's are the expression of those qualitative characteristics that define their land and climate.

Today, the family owns more than 85% of the vineyards they farm.

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## *Tasting Note:*

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## *Shelf Talker:*

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