

AVINYÓ PETILLANT



Muscat de Frontignan, Macabeo and Xarel-lo. Fresh, slightly fizzy. Honeysuckle, orange blossom, citrus & peach. Crisp, delicious & refreshing with bright acidity. The finish is dry & mouthwatering. Perfect for drinking out of a porrón! Organic.

A blend of two organically-farmed, estate vineyards. Finca La Guardia is the highest, most rugged vineyard on the property at 350m; here muscat de Frontignan was planted in 2003 in the stony calcareous-clay soils. Macabeo and xarel-lo are grown in the Finca Can Fontanals vineyard, planted from 1978-1988. The grapes are harvested at night and very gently pressed. Fermented with indigenous yeasts in temperature controlled stainless steel tanks. The wine is then cold stabilized before the beginning of secondary fermentation in stainless steel tanks with the addition of native yeast and raw cane sugar. (*Charmat* method).

Avinyó Cava is a premier, hand-made, artisanal sparkling wine house in the Catalan countryside, where the Esteve family traces their history back to 1597. Up until the late 19th century, the Esteve family lived a life similar to other traditional Catalan farms, with the growing and selling of cereal crops, legumes, and wine. But when phylloxera crossed the border from France into Spain, the family's finances were wiped out. Faced with starting over, Joan Esteve Marcè (grandfather of the current generation and founder of the modern winery) saw opportunity in their hardship and developed a plan to rebuild and focus their farming around the production of quality grapes for wine production. In 1889, he traveled to France in search of the new phylloxera-resistant rootstocks, from which he replanted the entire estate. His calculated gamble paid off, and he spent the rest of his life improving the winery, rejuvenating it for the next generation of the family business. Today, Avinyó produces wine exclusively from vineyards that they own and farm organically. Their spirit of innovation & respect for traditions, constant self-improvement & a relentless drive for quality set Avinyó Cava apart.

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Tasting Note:

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Muscat de Frontignan, Macabeo & Xarel-lo. Fresh, slightly fizzy; honeysuckle, orange blossom, citrus & peach; crisp, delicious & refreshing with bright acidity; dry, mouthwatering finish. Organic.

Shelf Talker:



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Muscat de Frontignan, Macabeo & Xarel-lo. A blend of grapes from two organically-farmed, estate vineyards; from vines up to 40-years-old. Fresh, slightly fizzy. Honeysuckle, orange blossom, citrus & peach. Crisp, delicious & refreshing with bright acidity. The finish is dry & mouthwatering. Perfect for drinking out of a porrón! Organic.

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