

AVINYÓ RESERVA BRUT CAVA



Macabeo, Xarel-lo and Parellada. Tiny, persistent bubbles. Crisp orchard fruits, grapefruit, bread dough, a mineral streak & toasty notes. Fresh & vibrant on the palate with aromatic complexity & finesse. Medium-bodied & dry with balanced fruit and acidity. Organic.

From Finca Can Fontanals at 250-275m. The vines were planted from 1945-2017. The soil in the vineyard is sandy loam and calcareous clay. Organic farming. The grapes are harvested at night and very gently pressed.

The wine base is fermented with indigenous yeasts in temperature-controlled stainless steel. After cold stabilization, the wine begins its secondary fermentation in bottle (*méthode traditionnelle*) with the addition of yeasts and sugar. It is then aged 18-22 months on the lees before being disgorged on demand.

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.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

AVINYÓ RESERVA BRUT CAVA

Macabeo, Xarel-lo & Parellada. Tiny, persistent bubbles; orchard fruits, grapefruit, bread dough, minerals & toasty notes; fresh & vibrant palate; aromatic complexity & finesse; medium-bodied & dry; balanced fruit & acidity. Organic.

Shelf Talker:

