

AVINYÓ BLANC DE NOIRS RESERVA BRUT NATURE CAVA



100% Pinot Noir. Straw yellow with greenish reflections and soft bubbles. Aromas of ripe, sour fruit (apple) and florals. Creamy on the palate, with cherry and citrus flavors and sweet texture. Organic.

From the La Fassina site, planted in 2000 in Avinyonet del Penedès at 250m to 275m. La Fassina receives the most rain of the estate's vineyards while being protected from the easterly winds by mountains. The fertile soil is deep and well-drained with a silty-clay-loam texture and accumulations of calcium carbonate ideal for pinot noir to flourish and express the unique *terruño* of the site. The surrounding mountains provide a perfect channel for the cool air to enter the vineyard at night. 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. Aged 18-24 months on the lees before disgorgement 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.

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Tasting Note:

AVINYÓ BLANC DE NOIRS RESERVA BRUT NATURE CAVA

100% Pinot Noir. Soft bubbles; aromas of ripe, sour apple & florals; creamy, with flavors of cherry & citrus; sweet texture; extremely elegant. Organic.

Shelf Talker:

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100% Pinot Noir, made in the *méthode traditionnelle*. Straw yellow with greenish reflections & soft bubbles. Aromas of ripe, sour fruit (apple) & florals. Creamy on the palate, with cherry & citrus flavors & sweet texture. Extremely elegant. Organic.

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