

AVINYÓ

'LA TICOTA' GRAN RESERVA BRUT NATURE CAVA

Xarel-lo and Macabeo, planted in 1940. Fine bubbles and an abundant crown. Aromas characteristic of long aging. Notes of crème brûlée, lemon peel and electric minerality, lead to a long, layered finish. Organic.



La Ticota, Avinyó's oldest single vineyard, is a 5 acre plot planted in 1940 by their grandfather to 85% xarel-lo and 15% macabeo, in primarily clay-calcareous soil. It produces one of the most distinctive and complex single-vineyard *méthode traditionnelle* wines from Spain. Produced in very limited quantities from the best vintages, it is among the great single-vineyard sparkling wines of the world. La Ticota is currently undergoing the certification process in the newly-formed Cava de Paraje designation of the Cava D.O., a new category that recognizes the uniqueness of "a smaller area" of the appellation, similar to Burgundy's climats or lieux-dits.

Grapes are harvested by hand at night and pressed very gently in a pneumatic press. Fermentation in temperature-controlled stainless steel. After a light filtration and cold- stabilization, the wine begins its secondary fermentation in bottle with the addition of yeasts and sugar in February. Aged for a minimum of 60 months on the lees before disgorgement. 12% ABV, no dosage, and minimal sulfur added at bottling.

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 'LA TICOTA' GRAN RESERVA BRUT NATURE CAVA

Old-Vine Xarel-lo & Macabeo. Fine bubbles & an abundant crown; notes of crème brûlée, lemon peel & electric minerality; long, layered finish. Organic.

Shelf Talker:

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