

AVINYÓ RESERVA BRUT NATURE CAVA



Macabeo, Xarel-lo and Parellada. A light to medium-bodied sparkling wine with fine bubbles. Tasty aromas of apple, fresh pear, citrus and white flowers. On the palate, it's crisp and lively, with a creamy texture, flavors of lemon zest, grapefruit, brioche and a delicate mineral note, all culminating in a refreshing, dry finish. A delicious, unpretentious sparkling wine you can drink every day, made by one of the nicest and most authentic family estates in the world. Organic.

From organically-farmed Estate vines in Penedès Catalonia, Spain, planted from 1945 to 2017 at Can Fontanals. The elevation is 250-275m. The soil is sandy loam and calcareous clay. After a night-time grape harvest to avoid oxidation and for optimal temperature, the grapes are pressed very gently in a pneumatic press. The base wine then ferments with indigenous yeasts in temperature-controlled stainless steel. After cold stabilization, the wine begins its secondary fermentation (in the *Méthode traditionnelle*) in bottle with the addition of yeasts and sugar in March. It is then aged 18 months to 24 months on the lees before being disgorged on demand. Bottled unfiltered.

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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Shelf Talker:

