

Not All Cavas Are Created Equal

WINE TASTING NOTES ~ SWE Conference, August 2016



#1: Alta Alella Bruant 2014 Brut Nature, \$25.00

Grape Varieties: 100% Pansa Blanca (Xarel-lo)

Ageing: Aged on its lees between 9 and 21 months



#2: Castillo Perelada Gran Claustro Reserva Brut Nature 2011, \$17.00

Grape Varieties: 45% Pinot Noir, 45% Chardonnay, 5% Xarel-lo, 2.5% Macabeu, 2.5% Parellada

Ageing: More than 15 months in the bottle, before disgorging



#3: Parés Baltà Blanca Cusiné Gran Reserva Brut Nature 2010, \$35.00

Grape Varieties: 60% Xarel-lo, 20% Chardonnay, 20% Pinot Noir

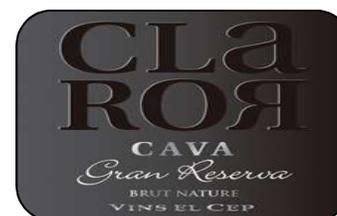
Ageing: Pinot Noir is fermented in barrels. Aged 30 months on the lees.



#4: Agustí Torelló Mata Gran Reserva Barrica Brut Nature 2010, \$39.00

Grape Varieties: 100% Macabeu

Ageing: 40% of the basic wine is fermented and aged for 8 months in French oak barrels. Cava with a minimum aging of 30 months



#5: Marques de Gelida Claror Gran Reserva Brut Nature 2011, \$18.00

Grape Varieties: 60% Xarel-lo, 30% Macabeu, 10% Parellada

Ageing: Aged in contact with yeast for more than 48 months



#6: Juvé y Camps Gran Juvé Gran Reserva Brut 2009, \$50.00
Grape Varieties: 25% Xarel-lo, 25% Macabeu, 25% Chardonnay, 25% Parellada
Ageing: 42-60 months bottle aging



#7: Freixenet Casa Sala Gran Reserva Brut Nature 2006, \$34.00
Grape Varieties: 75% Parellada, 25% Xarel-lo
Ageing: 7 years minimum



#8: Recaredo Brut De Brut Finca Serral Del Vell 2007, \$26.00
Grape Varieties: 51% Xarel-lo, 49% Macabeu
Ageing: All the Xarel-lo grapes are fermented in oak barrels. Minimum of 8 years in the caves.



#9: Gramona Celler Batlle 2005 Brut, \$60.00
Grape Varieties: 75% Xarel-lo, 25% Macabeu
Ageing: Aged in bottles stored on their sides ('sur lattes') for over 115 months

NOTES:

→ For Tech Sheets on all of the above wines, please see: <http://itsawinederfullife.com/not-all-cavas-are-created-equal>