



Castellroig - Cava Brut Nature NV

Winery Overview: Unique to the Cava producing region of Penedes, Castellroig represents one of the few 100% family owned, estate run establishments. Father and son, Marcelino Sabaté and Marcel Sabaté I Coca, apply all of their efforts and passion to maintain family tradition while incorporating technological advancements in the cellar. Four generations of organic grape growing with complete respect for the environment and varieties native to the land.

With complete dedication to producing wines reflective of the soil, the concept of 'Vins de Terror' was born. A location 40km south of Barcelona affords a privileged location with a valley protected by mountains and a moderate climate due to the close proximity to the Mediterranean coast. Marine sediment embedded in the soil promotes vines with a longer, slower ripening cycle and added complexity in the grapes. The Sabaté I Coca estate is distributed across 18 terroirs, 62 parcels, and 40 hectares throughout the Valle del Bitlles. Grapes are carefully selected for each bottling and hand harvested from each of these terroirs. Castellroig achieves the ultimate expressions of these different parcels with extra focus on the native Xarel-lo grape. Capable of achieving the greatest aromatics, body, and acidity, Xarel-lo represents the most favorable varietal in the Cava blend.



Varietal Composition:	50% Xarel-lo, 25% Macabeo, 25% Parellada
Appellation:	D.O. Cava (Penedes)
Vineyards:	Cuitor, Sabaté, Marsera terroirs allow for slow growth and longer ripening cycle which help to retain freshness and acidity.
Harvest:	Organic; hand harvested.
Winemaking:	Base wines of three traditional varieties (Xarel-lo, Macabeo, Parellada) vinified separately. Fermentation via indigenous yeasts in stainless steel tanks. Some hand riddling with giro-robot for the majority. Disgorged upon order. No dosage.
Aging:	Minimum time on the lees 15 months.
Total Production:	54,000 bottles
Tasting Notes:	Dry with fruity and floral aromas. Notes of jasmine, apple, and grapefruit on the palate.