



CASA DE VALOR

CAVA BRUT

Casa de Valor represents the tradition of high quality méthode champenoise wines from the heart of the Cava Do in the Alto-Penedes Region. Here the chalky soils and mature vines farmed by a third generation family provide the perfect setting for high quality Cava.

For the Brut Cava, Casa de Valor uses only the traditional, recommended varietals which are all farmed on the vineyards surrounding the cantina and cave. The average age of the vines used for Casa de Valor is 15-35 years old.

BLEND

50% Xarel-lo • 25% Macabeu • 25% Paralleda

100% hand harvested and initial selection of clusters from the vine in 20Kg crates. Only 100's of meters away at the winery, a second selection occurs by hand before the pressing at 1.5 BAR.

VINIFICATION

Natural yeast fermentation begins at low temperatures (16°C vs 20°C normal) which provides attractive aromatics and complexity of the fruit on the palate. Cultured yeast then finishes the extended 14-16 day fermentation. Bottling for the secondary fermentation and the storage below ground in the cave, a recycled concrete tunnel, for 14 months on the lees creates the rich brioche and toast notes. The dosage is 6 grams per liter, which produces balanced acidity while highlighting the citrus and stone fruits that dominate the palate.

