

# Castell d'Age 2014 Cava Aurèlia Brut Nature Gran Reserva

WineWise Code	SCD-CAB14
Country	Spain
Region	Catalonia
Subregion	Penedès
Color	Sparkling
Alcohol by Volume	12
Acidity	5.8
Residual Sugar	1 g/L
Dosage	0
Bottling Date	Feb-16
Annual cases produced	800
Varieties	40% Xarel·lo, 40% Macabeu, 10% Parellada, 10% Chardonnay
Pumpover or Punchdown?	Pumpover
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation duration	First fermentation - 7 days, Second fermentation - 2 months
Aging duration (months)	30
Filtered?	Yes
Fining agents	Bentonite
Yeast	Spontaneous, Cultured
Lees Contact or Stirring	30 months
Malolactic	No
Added Sulfur	Yes, 35ppm
Vineyard Name	Can Gener
Soil Type(s)	Calcareous
Elevation (meters)	350
Vine age (years)	30
Vine Yields hl/ha	8000 kg/ha
Farming practices	Certified Bio-dynamic
Grape Picking	Hand-harvested

## WineWise Notes:

This is an authoritative, fine Cava which brings off the challenge of no dosage with aplomb. The addition of 10% Chardonnay to the traditional blend of Macabeo (40%), Xarel-lo (40%) and Parellada (10%) lends it a measure of suaveté, while the minimum of 30 months' aging on the lees imparts a beautifully complex and long flavour. This is the acme of refinement in Cava, well worth its price.



## Notes from the producer:

Over 20 years ago, Anne Marie began to cultivate and produce our organic wines and cavas. As the new generation follows her footsteps, we have gone one step further with a move to biodynamic agriculture. Castell d'Age currently owns six estates, located in the Penedès DO, made up of different types of soil and situated at varying altitudes so that each variety finds the most suitable environment. Castell d'Age wines and cavas are produced in the bodegas just as the vines are grown in the vineyard: respecting E.U. organic regulations. Patiently. We have all the time in the world...

## WineWise Notes on Castell d'Age:

This top-flight producer of dry, long-aged Cava is a superb discovery. With several geographically diverse parcels to work with, the resemblance to Champagne is suggestive. This is Cava with attitude from a woman-run estate that pioneered organic viticulture in Penedès and is now certified by Demeter. After the recent triumphant visit to California of Olivia Junyent, we are happy to have several new wines from her to sell. Like Mestres, they use no giro-pallettes. Brother Josep is the impassioned director of viticulture and a fervent believer in bio-dynamism.