

Castell d'Age N.V. Cava Cuvee Anne Marie Brut Nature

WineWise Code	SCD-CAMNV
Country	Spain
Region	Catalonia
Subregion	Pénédès
Color	Sparkling
Alcohol by Volume	12
Acidity	5.5
Residual Sugar	1.3
Dosage	0
Bottling Date	Feb-17
Annual cases produced	2000
Varieties	40% Xarel·lo, 40% Macabeu, 20% Parellada
Pumpover or Punchdown?	Pumpover
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation duration	First fermentation - 7 days, Second fermentation - 2 months
Aging duration (months)	22
Filtered?	Yes
Fining agents	Bentonite
Lees Contact or Stirring	22 months
Malolactic	No
Added Sulfur	Yes, 35ppm
Vineyard Name	Can Gener
Soil Type(s)	Calcareous
Elevation (meters)	350
Vineyard Aspect	Northeast
Vine age (years)	30
Vine Yields hl/ha	8000 kg/ha
Farming practices	Certified Bio-dynamic

WineWise Notes:

A splendid introduction to the house's style, showing elegance and length deriving from extended lees-aging and fastidious treatment in both vineyard and cellar. On the dry side, with zero dosage, this is a Cava that punches way above its weight. Like all Castell d'Age sparkling wines, it is hand-riddled.



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 Pénédès 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.

