

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Barcino Cava Classic



Sparkling wine and bubbly lovers in the U.S. have discovered what an incredible value Cava is, made exactly the same way as Champagne, with a second fermentation in the bottle. If you like bright, zesty citrus flavors and the fine bubbles of Champagne, try Barcino Cava! Fermented in the bottle and aged for 12 months on the lees before release, this wine is the best of both worlds. It consistently delivers premium flavors and for the price of a regular bottle of Brut Non-vintage French Champagne you can take home three or four bottles of this gem.

WHAT MAKES THIS WINE UNIQUE?: Barcino is made by the largest vineyard owner in the Penedès region, which only makes wine with the best 40% of its grapes. The rest is sold in bulk to other neighboring producers. Barcino can use its own high-quality estate fruit in Penedès to make the best value wines without buying grapes from other growers. The bright, clean, citrus character of Barcino is superb and a delight.

RATING HISTORY: NV 90RP & 90JS

GRAPE: Xarello, Macabeo, Parellada. Vines planted in 1995. Tended in limestone, clay and sandy soil at 100 - 500 m (328 - 1,640 ft) elevation. This is a vegan wine.

PAIRING SUGGESTIONS: This bright, vibrant Cava will pair well with most any tapas, savory or sweet, or casual small plates, especially those centered on seafood. It has more than enough substance and interest to be an excellent aperitif on its own.

VINIFICATION AND AGING: For vinification, the traditional method is used. The effervescence for more complex wines is produced by a secondary fermentation in the bottle, used for the production of quality sparkling wines like Champagne and Cava. The wine is aged for 12 months on the lees; by law all wines labeled Cava must be aged a minimum of 9 months on the lees.

LOCATION, SOIL, CLIMATE: The vineyards are located in northeastern Spain, just south of Barcelona, in the Alt Penedès subregion of the Penedès DO. Overlooking the Mediterranean at 176 meters (577 ft.) elevation, they lie in the town of Vilafranca del Penedès, where the ancient Greeks introduced vines before the 4th century BC. The soils, a mix of limestone, sand, and clay, offer excellent drainage and deep water retention. Poor in organic matter, these soils result in lower yields and a higher skin-to-juice ratio, producing grapes with intense, concentrated flavors. The region's average growing-season temperature is 66.6°F, with annual rainfall of 24 inches.

TASTING NOTES This sensational non-vintage Barcino Cava was made from a solera system where the dosage was started in the 1940s. A blend of Xarello, Macabeo and Parellada, from vines planted in 1995, this crisp, delicious, dry sparkler spent 12 months on its lees. Attractive notes of honeyed brioche, poached pear and caramelized grapefruit jump from the glass of this zesty, light-bodied, exceptionally well-crafted, pure, fresh cava. Enjoy it over the next year.

ALCOHOL CONTENT: 11.5%

UPC CODE: 705105292816

