

Ferriol Cava



Ferriol is a sparkling wine made in 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 Ferriol Cava! Fermented in the bottle and aged for 12 months on the lees before release, this wine is the best of both worlds.

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

RATING HISTORY: Not yet rated

GRAPE: 55% Xarello, 25 Macabeo, 20% 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.

PRODUCTION: 10,000 cases

LOCATION, SOIL, CLIMATE: The vineyards are located in Zone 5 in northeastern Spain, a few miles south of Barcelona in the Alt (High) Penedés subregion of the Penedés DO. Overlooking the Mediterranean Sea at 176 meters (577 ft.) elevation, the vineyards and winery are located in the town of Vilafranca del Penedés. The ancient Greeks introduced vines to this area prior to the 4th Century BC. The topsoil is limestone and sand; the latter provides good drainage into the deeper water-retaining layers of clay subsoil and nourishes the vine when necessary. The root systems of the vines are able to penetrate up to 10 meters (about 30 feet) through the deep soil to search for water, particularly in times of drought. The soils are poor in organic matter, resulting in lower yields per vine and greater skin-to-juice ratio per berry, which produces more intense and concentrated grape flavors. The area's climate has an average temperature from April-October of 66.6°F, which is higher than the standard in Zone 5 (63°F), and has a yearly rainfall of 24 inches. The higher temperatures bring higher levels of sugar while the elevation and rainfall give greater acid levels. The ripeness and acidity balance each other and improve the fresh aromas of the wines. The temperatures in Penedés are higher than those in Priorat and Montsant but lower than those in the Empordá and Terra Alta regions.

TASTING NOTES This sensational non-vintage Ferriol Cava was made from a solera system where the dosage was started in the 1940s. A blend of 55% Xarello, 25% Macabeo and 20% 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.

ALCOHOL CONTENT: 11.5



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