

Totus Tuus Cava Reserva



Totus Tuus, Alberto Orte's beautiful tribute to his mother, started with the 2007 harvest. His aim in creating this cava was to produce a richer, full-bodied sparkling wine with the capacity for aging, while also showing greater complexity. The name "Totus Tuus" derives from the Latin expression meaning "everything for you" or "all yours".

Crafted at the historical Raventós Rosell estate, Totus Tuus is blended using the three traditional cava grapes along with Chardonnay and Pinot Noir. The wine is then aged on the lees for 20 months, resulting in a weighty and velvety expression of Cava.

WHAT MAKES THIS WINE UNIQUE?: This estate-bottled Cava is aged for 20 months on the lees prior to release, with marked Chardonnay creaminess balanced by bracing acidity. Full-bodied yet elegant, Totus Tuus is a benchmark for Cava Reserva in the Alt Penedès, Catalonia.

RATING HISTORY: NV 90 points by Robert Parker & James Suckling

GRAPE: 40% Chardonnay, 18% Xarello, 18% Macabeu, 18% Parellada, 6% Pinot Noir. Vines planted in 1975. Tended in limestone and sand with clay subsoil at 273 m (896 ft) elevation.

PAIRING SUGGESTIONS: Cava is a perfect pairing with fried food of all kinds, particularly seafood. The particular weight and texture of Totus Tuus lends itself to pairing with richer seafood dishes in addition to shellfish and lighter fish.

VINIFICATION AND AGING: Primary fermentation in stainless steel followed by secondary fermentation in the bottle. The wine ages with the lees in bottle for 20 months, far beyond the DO Cava minimum of 9 months, adding roundness and elegance.

LOCATION, SOIL, CLIMATE: The vineyards are located within the Penedès region in northeastern Spain, a few miles south of Barcelona in the subregion of Alt Penedès. The estate is located in the village of Maset at 273 meters (896 ft.) elevation. This area has been growing French grape varieties for centuries. The soils are limestone and sand with clay subsoil. The texture of the topsoil allows for good water drainage, while the subsoil has good water retention, an ideal equilibrium. The medium soil pH and low percentage of organic matter results in balanced acidity and moderate yields of grapes from the vines. The average temperature from April-October is 66.3F. The days are hot and the nights are moderate with an annual rainfall of 23.9 inches.

TASTING NOTES Totus Tuus Cava shows bright aromas of peach, lemon and orange zest, with a touch of licorice. The wine is concentrated, tactile and dense in the mouth, with a sappy, stony character to its citrus, pit fruit and anise flavors. Shows richness and vivacity in the mouth and the bright finish is long.

ALCOHOL CONTENT: 11.5%

UPC CODE: 810411013915

