



VINERGIA
SPANISH WINES
BARCELONA

wine

Camps d'Estels



vineyard

size of vineyard: 50 hectares
soil: poor sandy soils
vineyard management: Bush and trained vines
main variety: Xarel·lo, Macabeo, Parellada

location

denomination of origin: D.O. Cava
village: Castellet i la Gornal
winemaker:



Camps d'Estels in Spring



Bottles in the cellar



Xarel·lo grapes



Camps d'Estels Brut

technical data:

type of wine Sparkling white wine
vintage N/V
harvest Early September, by hand.
wine-making The grapes are hand picked into small crates, and then taken to the winery where they are pressed. Each grape variety is fermented at around 16 to 18°C to produce the base wine. A blend is then made, yeast and more sugar is added and the wine is bottled with a crown cap. In an underground cellar, the second fermentation takes place in the bottle, followed by 12 months ageing on the lees. Finally, the bottles are degorged to remove the yeasts and the dosage is added.
ageing 12 months on the lees before being degorged.
blend 40% Xarel·lo, 30% Macabeu and 30% Parellada.
analysis Alcohol: 11.90%
Acidity: 4.00 g/l ATS
Volatile acidity: 0.16 g/l AVR
Residual sugars: 9 g/l
pH: 3.20

date of bottling Each year, between December and February. Every bottle has its dégorge date on the back label.

total production 75,000 bottles of 75 cl.

tasting note Pale straw yellow in colour. Exceptionally clear aromas of peaches and apricots, with touches of freshly-baked bread. Luscious, well-balanced palate, with a hint of honey. Excellent as an aperitif or with food. Serve well-chilled.

logistical data:

cases Cases of 6 and 12 bottles; total weight per case (6 bottles): 10 kg; total weight per case (12 bottles): 20 kg;
pallets 40 cases of 12 or 80 cases of 6 per pallet
EAN-13 code (bottle) 8437010491283