

BLANC DE NOIRS

This cava is made with a selection of Pinot Noir grapes from Espiells Estate picked by hand and carried in small cases in the optimal ripeness, thus preserving the integrity of the bunches. With a slight press of undestemmed grapes, a magnificent pale must turns into a unique base wine through a static “debourbage” and a controlled fermentation. 25 months on lees in deep, dark and quiet cellars, enhances the aroma, refine the taste, shape the structure and temper the lively foamability.

A nice golden colour with light reddish hints recalling the varietal origin. Thin bubbles rise up in fine strings and make an appealing and persistent “crown”.

The aroma is amazing. Classical notes of white fruits, unusual aromas of cherries with honey, toasty and citrus hints. An elegant and complex aroma.

In the palate the structure and fruitiness is excellent. The splendid effervescence caresses the palate with nice creaminess. Sticky, fresh, intense and persistent, plenty of outstanding feelings while enjoyed.



Type
D.O. Cava Reserva
Brut



Soil
Loam-clay-limestone



Grape varieties
Pinot Noir



Rootstock
110 Richter



Planting Density
3500 vines per hectare



Trilling
Cordon Royat



Ageing
Average of 25
months in bottle



AVB
12.0 %



Service
7-8 °C



Juvé & Camps