Juvé & Camps

La Capella 2013

Brut Nature



01. ORIGIN

Made from Xarel·lo grapes grown at our Espiells estate, in the La Capella site. An exceptional 7-hectare vineyard facing south-southwest with a gentle slope that optimises sun exposure. Only 0.7 hectares, planted in 1981 and trained as bush vines, are dedicated to producing the sparkling wine that bears its name. Sandy loam soils, poor and shallow, situated at an altitude of 210 metres above sea level. Vineyard age: more than 40 years.

02. VITICULTURE

This heroic Xarel·lo vineyard has withstood the passage of almost half a century, becoming one of Catalonia's viticultural jewels. In the 2013 vintage, the vineyard was already being farmed according to organic practices, although it was still in the conversion period, achieving organic certification with the 2015 harvest.

Like the entire Espiells estate, this organic vineyard is surrounded by woodland and natural margins that enhance biodiversity and encourage a balanced ecosystem. We practise respectful pruning and carry out biological controls and parcel-by-parcel monitoring. This vineyard is the Juvé family's tribute to Xarel·lo and to the viticultural heritage of the Penedès, preserving traditional vineyard cultivation under the watchful presence of the Montserrat mountain range.

03. WINEMAKING

The grapes are hand-harvested at their optimum point of acidity. Carefully picked and, thanks to the proximity of our winery, whole bunches are pressed within minutes to obtain the finest fraction of the juice.

The free-run juice is then cold-settled and fermented in stainless steel tanks at 16 °C. After fermentation, the wine rests on its fine lees for three months.

Second fermentation in bottle using selected yeasts from the Penedès.

Extended ageing of more than 150 months on the lees. Disgorged on demand. No dosage added.

04. 2013 VINTAGE

The vintage was marked by a rainy spring, with particularly abundant rainfall between March and May, providing excellent water reserves and promoting balanced vegetative growth in the vineyard.

The summer was predominantly dry, with moderate temperatures and no significant heat spikes, allowing for gradual ripening while preserving the grapes' natural freshness.

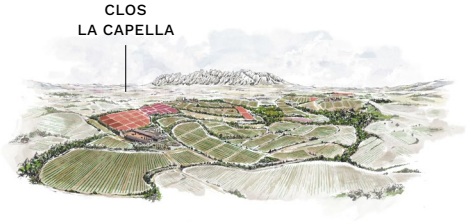
The result was a balanced, high-quality harvest, producing wines that are fresh, precise and elegant, with vibrant acidity and remarkable potential for extended ageing.

05. TASTING NOTES

Colour: Deep golden with golden highlights. An exceptionally fine, persistent mousse, perfectly integrated.

Nose: Intense and remarkably complex. Ripe stone fruit and candied citrus notes stand out, accompanied by honey, toasted almond, hazelnut and delicate pastry aromas. The bouquet is completed by hints of fennel, wet stone and an elegant mineral undertone that adds further complexity.

Palate: Precise and enveloping from the very first moment. The exceptionally fine mousse merges seamlessly with vibrant acidity, bringing tension and impressive length. The palate is broad, creamy and beautifully balanced, with a silky texture that enhances its harmony. Flavours of candied fruit, toasted nuts and toasted bread reappear, leading to a dry, saline and persistent finish of outstanding precision that invites contemplation.



VARIETY	VINIFICATION	AGEING	DOSAGE	ABV	TIRAGE
100% Xarel·lo	Traditional method	+150 months	Brut Nature	12%	March 2014

NUMBER OF BOTTLES	VINEYARDS	SOILS	VINTAGE	VITICULTURE
1,505	Espiells (Clos La Capella)	Sandy loam	2013	In conversion to organic

WINE in MODERATION
CHOOSE | SHARE | CARE