Juvé & Camps

La Siberia 2016

Brut Nature



01. ORIGIN

A forest and a stream surround the La Siberia vineyard, the coldest terroir of the estate and our personal commitment to Pinot Noir in the Penedès; a variety we planted in 1984, at a time when it was virtually unknown in the region, and which thrives in climates with cold winters and cool summers.

The unique conditions of La Siberia shape the personality of our most refined rosé sparkling wine, a limited-production jewel grown on shallow clay-limestone soils capable of retaining water, forcing the vine roots to penetrate the fissures in the bedrock to absorb every available nutrient. A combination of distinctive characteristics that gives us concentrated grapes, full of expression and remarkable delicacy. Vine age: More than 40 years.

02. VITICULTURE

Estate-owned vineyard located in the Alt Penedès, surrounded by forests and natural margins that enhance biodiversity and encourage a balanced ecosystem.

We practise regenerative, organic viticulture with the utmost respect for nature, promoting soil health and ecosystem vitality. We deliberately maintain low yields to ensure optimum growing conditions for our vineyards and to express the authentic character of the terroir.

03. WINEMAKING

The grapes undergo gentle crushing to obtain the free-run juice, followed by a short maceration for the delicate extraction of colour and primary aromas, and static cold settling.

The first fermentation takes place in stainless steel tanks under controlled temperatures, followed by malolactic conversion. The second fermentation in bottle is then carried out using concentrated grape must and selected yeasts.

The wine ages for a minimum of 100 months on its lees, with no dosage added. It is disgorged on demand.

04. 2016 VINTAGE

Characterised by a winter and spring with moderate rainfall, including significant rainfall in April that favoured the vineyard's early vegetative development.

The summer was warm and very dry, promoting a slow and steady progression of the growing cycle and ensuring excellent sanitary conditions. Rainfall was concentrated towards the end of the season, mainly in October and November, once the harvest had been completed.

The vines began the season with a high crop load, but limited water availability naturally regulated yields, resulting in light bunches with small berries and remarkable concentration, faithfully reflecting the character of Pinot Noir on this estate.

The grapes reached the winery in impeccable sanitary condition and with a pronounced varietal identity. The result is a sparkling wine of remarkable precision, depth and elegance, whose extended ageing has revealed all the finesse, complexity and expressive character that define La Siberia.

05. TASTING NOTES

Colour: Captivating with its delicate pale pink hue, remarkable brightness and refinement, anticipating the elegance of this vintage.

Nose: Reveals multiple layers of aromatic complexity. Initially, delicate notes of toasted bread, incense, wax and subtle smoky hints emerge, accompanied by dried flowers. Gradually, the wine evolves in the glass towards a more fruit-driven expression, displaying aromas of fresh cherries and raspberries that bring vibrancy and depth to the overall profile.

Palate: Impresses with its breadth, volume and creamy texture, qualities that make it easy to forget it is a Brut Nature. Freshness supports the wine with remarkable precision, providing balance and tension. The palate is refined, elegant and exceptionally long, with persistent notes of red fruit and toasted nuts leading to a deep and seductive finish.



VARIETY	VINIFICATION	AGEING	DOSAGE	TIRAGE	ABV
100% Pinot Noir	Traditional method	+100 months	Brut Nature	May 2017	12%

NUMBER OF BOTTLES	VINEYARDS	SOIL	VINTAGE	VITICULTURE
2,442	Espiells (Clos La Siberia)	Shallow clay-limestone	2016	Certified Organic

WINE in MODERATION
CHOOSE | SHARE | CARE