

01. ORIGIN

Originally created for the private enjoyment of the Juvé family—hence its name: Reserva de la Familia. This Gran Reserva Brut Nature was first released to the public in 1976 and soon went beyond its original purpose to become the winery's most iconic sparkling wine.

Made exclusively from the free-run juice of a traditional blend of Xarel·lo, Macabeu, and Parellada, the grapes come from organically farmed vineyards located in the estates of Espiells, La Cuscona, and Can Massana.

02. VITICULTURE

Our organically managed vineyards are surrounded by forests and hedgerows, fostering biodiversity and natural balance. We practise regenerative and precision viticulture with the utmost respect for the environment. By prioritising low yields, we ensure optimal conditions for our vines.

03. WINEMAKING

The grapes are gently crushed to extract the free-run juice. The must undergoes static settling at low temperatures. The first fermentation takes place in temperature-controlled stainless-steel tanks. The blend is assembled before undergoing secondary fermentation in the bottle, using concentrated grape must. The wine is aged for a minimum of 36 months in the bottle without the addition of expedition liqueur.

04. 2021 VINTAGE

The 2021 vintage marks the beginning of the current drought cycle and was characterized by warm, dry weather. The water reserves accumulated in previous years allowed the vines to withstand this challenge, resulting in exceptionally fruity and aromatically intense wines, with excellent aging potential, delighting the most demanding palates with their elegance and evolving complexity.

05. TASTING NOTES

Bright yellow color with golden highlights. Fine and long-lasting perlage, typical of extended aging.

On the nose, it is elegant and precise, with a clear aromatic expression of fresh fruit such as apple, alongside white flowers and Mediterranean aromatic herbs like rosemary and fennel. These are complemented by aging notes of lightly toasted bread and nuts.

On the palate, it combines freshness, complexity, and finesse. The bubbles are fine and perfectly integrated, wrapping the palate in a creamy texture. The entry is vibrant and dry, true to its Brut Nature style. It finishes with a fresh and expressive persistence, thanks to its balanced acidity, which prolongs the aftertaste and adds depth and tension.



VARIETIES	VINIFICATION	MINIMUM AGING	DOSAGE	TIRATGE	ABV
50% Xarel·lo 35% Macabeu 15% Parellada	Traditional method	36 months	Brut Nature- No Dosage	February 2022	12%

VINEYARDS	SOIL	VINTAGE	VITICULTURE
Espiells, La Cuscona, Mediona	Loam-limestone Clay-limestone	2021	Certified Organic

