

01. ORIGIN

Made from Xarel·lo grapes from 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 devoted to producing the sparkling wine that bears its name. Loam-sandy soils, poor and shallow, at an altitude of 210 metres above sea level.

02. VITICULTURE

This heroic Xarel·lo vineyard has withstood the passing of nearly half a century, becoming one of Catalonia's viticultural jewels. In the 2012 vintage, the vineyard was already being farmed organically, although it was still in conversion, with certification obtained in the 2015 harvest.

Like the whole site on our Espiells estate, this is an organic vineyard integrated with woodlands and margins that provide biodiversity and naturalisation. We practise respectful pruning and carry out biological controls and plot-by-plot monitoring. This vineyard is the Juvé family's tribute to Xarel·lo and to the viticultural heritage of Penedès, preserving traditional cultivation under the presence of the Montserrat massif.

03. WINEMAKING

Hand-harvested at the peak moment of acidity. Carefully gathered and, thanks to the proximity of our winery, the whole bunches are pressed within minutes, obtaining the noblest fraction of the must they contain. This free-run must is then cold-settled and fermented in stainless steel tanks at 16 °C. After fermentation, the wine is left to rest for 3 months on the fine fermentation lees.

Second fermentation in bottle with selected yeasts from the Penedès.

Extreme ageing of more than 150 months on its lees. Disgorged on demand. No dosage liqueur added.

04. 2012 VINTAGE

A year characterised by a warm May that accelerated the vegetative development of the vines, moderated by a summer without excessive heat, which allowed for early and balanced ripening of the bunches. It was a predominantly dry vintage, with occasional rainfall in April and August, which proved key to the good development of the vine. These conditions allowed for slow and balanced ripening, resulting in grapes of excellent quality.

05. TASTING NOTES

Colour: Bright gold, with a very fine and persistent bubble.

Nose: It shows very high aromatic intensity, with a complex range reminiscent of honey, candied fruits, dried fruits, toasted bread and bread crust, accompanied by candied lemon peel, pineapple in syrup, quince and a subtle touch of truffle.

Palate: The entry is elegant, with a delicate bubble that integrates into lively, well-defined acidity, while at the same time offering a creamy texture. The palate is broad and harmonious, with a powerful aftertaste full of nuances. The finish is dry and clean, with saline notes and an almost eternal persistence.



CLOS LA CAPELLA



VARIETIES	VINIFICATION	AGEING	DOSAGE	ABV	TIRAGE
100% Xarel·lo	Traditional method	+150 months	Brut Nature	12%	March 2013
NUMBER OF BOTTLES	VINEYARDS	SOILS	VINTAGE	VITICULTURE	
1,426	Espiells (Clos La Capella)	Loam-sandy	2012	In conversion to organic	

