

01. ORIGIN

Gran Tribut Joan Juvé was created as a tribute to the legacy of Joan Juvé Baqués, founder of the winery and the origin of a way of understanding wine rooted in terroir, rigour, and excellence. First released in 1972 as Grand Cru and later known as Gran Juvé & Camps, this sparkling wine today reaffirms its connection to family heritage, estate-owned vineyards, and the pioneering spirit of long ageing in the Penedès.

02. VITICULTURE

A meticulous selection of estate-owned vineyards between 35 and 50 years old, located at altitudes ranging from 160 to 700 metres above sea level, on loamy soils with varying proportions of clay and silt. This diversity, together with a clear Mediterranean influence, allows us to capture the best expression of each vineyard, bringing greater complexity and balance to the grapes.

Organic estate-owned vineyard surrounded by woodlands and margins, which foster biodiversity and harmonious integration with the natural environment.

We care for our vines using regenerative and precision viticulture techniques, and we practise respectful pruning, aiming for low yields in order to maintain the health and longevity of the vineyard.

03. WINEMAKING

Harvested by hand to ensure that the fruit is in optimum condition and quality, the grapes are destemmed and gently pressed to obtain the free-run must, which is then statically cold-settled to precipitate and separate impurities.

Alcoholic fermentation is carried out in stainless steel tanks under controlled temperature conditions. The Chardonnay and Xarel·lo varieties undergo ageing on fine lees for two months. This is followed by malolactic fermentation to balance the acidity and enhance the wine's creaminess.

Finally, the final blend is made, and the second fermentation in bottle begins using concentrated grape must, rich in natural sugars, and selected yeasts. The wine then undergoes a minimum ageing period of 80 months.

04. 2018 VINTAGE

The 2018 vintage stands out as the rainiest in the region over the last decade, a challenge for the viticulture team that was successfully overcome thanks to our solid preventive work. The result was a generous and fresh harvest that offers wines with perfect acidity for excellent evolution during long ageing periods. It is a testament to the resilience of our vineyards and to our commitment to quality.

05. TASTING NOTES

Colour: Captivating golden yellow, accompanied by a tiny, persistent bubble that dances effervescently in the glass.

Nose: Notes of fennel, stone fruit and a delicate touch of toasted almond combine to offer a unique aromatic experience.

Palate: It reveals excellent acidity that perfectly balances its fullness. It leaves a lasting impression on the palate, with an exceptionally long finish that evokes the toasted notes present in its aroma.



VARIETIES	VINIFICATION	AGEING	DOSAGE	TIRAGE	ABV
48% Xarel·lo, 24% Macabeo, 19% Chardonnay, 9% Parellada	Traditional method	+80 months	Brut 7 g/l	March 2019	12%

VINEYARDS	SOILS	VINTAGE	VITICULTURE
Espiells, Can Rius, Can Massana, La Cuscona	Clay-calcareous Loam-clay	2018	Certified Organic

