

SINGULAR

A Cava Gran Reserva Brut Nature made exclusively from Xarel·lo grapes grown in our Espiells and Can Rius vineyards.

Juvé & Camps Singular has a lovely pale yellow colour and persistent effervescence with tiny, delicate bubbles that form a beautiful, steady ring on the surface.

Intense white fruit on the nose, along with characteristic varietal aromas of fennel, enveloped in brioche notes imparted by long ageing.

Very creamy with perfectly integrated carbonation that caresses the palate, emphasising the wonderful texture. Long and persistent, revealing its full aromatic richness on the finish.

A magnificent and singular expression of what prolonged ageing can bring to a Xarel·lo.

Juvé & Camps Singular pairs very well with marmitako (tuna and potato stew), fish and seafood stews, poultry casseroles and stews in general, rice dishes, and vegetarian fare.



Type

D.O. Cava Gran Reserva
Brut Nature



Soil

Loam-clay-limestone



Grape varieties

Xarel·lo



Rootstock

110 Richter



Planting Density

2500 & 3500 vines per
hectare



Trilling

Gobelet & Cordon



Ageing

Average of 36
months in bottle



AVB

12.0 %



Service

7-8 °C

