

01. ORIGIN

Originally created for the consumption of the Juvé family, hence its name: Reserva de la Familia. This long-aged Brut Nature was first presented to the public in 1976 and soon transcended its original purpose to become the winery's most iconic sparkling wine.

Made exclusively from the free-run must of a traditional blend of Xarel·lo, Macabeo and Parellada, its grapes come from organically farmed vineyards on the Espiells, La Cuscona and Can Massana estates.

02. VITICULTURE

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

Gentle crushing to obtain the free-run must. Static cold settling. First fermentation in stainless steel tanks at controlled temperature, with the varieties vinified separately.

Blending and second fermentation in bottle with concentrated must.

Minimum ageing of 30 months in bottle. No dosage liqueur added.

04. 2022 VINTAGE

The 2022 vintage was marked by extreme weather conditions: a second consecutive year of drought, high temperatures and very limited rainfall throughout the vegetative cycle. It was not until September that some rainfall arrived, modest but beneficial, helping the vineyard recover. This situation drastically reduced yields, but favoured rapid ripening and excellent sanitary conditions.

Thanks to precise agronomic management, such as very short pruning to guarantee the vine's survival and avoiding leaf removal to prevent sunburn, the vineyard was protected and the quality of the grapes preserved.

05. TASTING NOTES

Colour: Bright yellow with golden highlights. A perlage of great delicacy and persistence, true to long ageing.

Nose: Elegant and precise, with a clear aromatic expression in which fresh fruit gives way to riper apple, accompanied by intense notes of fennel and other Mediterranean aromatic herbs, such as rosemary. These are joined by the nuances of ageing, with hints of lightly toasted bread and dried fruits.

Palate: It combines freshness, complexity and opulence. The bubble is fine, perfectly integrated and envelops the palate with its creaminess. The entry is vibrant and dry, characteristic of its brut nature style. It finishes with a fresh and expressive persistence, sustained by balanced acidity that prolongs the memory and brings depth and tension.



VARIETIES	VINIFICATION	AGEING	DOSAGE	TIRAGE	ABV
50% Xarel·lo 35% Macabeo 15% Parellada	Traditional method	+30 months	Brut Nature	January 2023	12%

VINEYARDS	SOILS	VINTAGE	VITICULTURE
Espiells, La Cuscona, Mediona	Loam-calcareous Clay-calcareous	2022	Certified Organic

