



## The origin

Xarel-lo and Macabeo and Parellada grapes from our Espiells, Can Massana and La Cuscona estates are the soloists that make up this melody for three voices, with its pleasant intensity and elegance, creamy and full of fruit thanks to the wine having aged for over 36 months. This is a wine that has been a part of the lives of so many people, who have chosen it and continue to do so when they wish to share a bottle with those they love the most.

## The vintage

The 2018 harvest was the result of a spring that saw plenty of rain, a situation that especially benefited our Xarel-lo and Macabeo vineyards. As these are rainfed plantations, the water from the intense rainfall saw an increase in the grape yield. There were no special problems with mildew on the varieties used in the Reserva de la Familia assemblage. The area was emerging from an extreme drought and so the bountiful harvest was a cause for optimism at the winery, as the fruit was of an excellent quality.



# Juvé & Camps Reserva de la Familia 2018

“We have a special fondness for our Reserva de la Familia because it is associated with our most personal moments, our shared experiences. That’s why it’s an honour to be a part of these special instants for so many people all over the world”.

Joan Juvé Santacana / President

## The wine

Reserva de la Familia is our most emotional *cuvée*. This is the wine that we create for toasting at all those get-togethers where we eat and drink and share long conversations. It is also an iconic wine among the *gran reservas*, our great ambassador in the world of brut natures, marking a turning point in the history of our cavas. Produced from the trilogy of Penedès white wine grapes, our Reserva de la Familia embodies what we are as cava winery, from the vineyard to the glass.

### Technical data

**Varieties:** Xarel-lo, Macabeo and Parellada

**Minimum ageing period:** 36 months

**Dosage:** Brut nature

**Bottling date:** February 2019

**Alcoholic strength:** 12%

**Tartaric acid:** 5.6 g/l

**Residual sugar:** 0 g/l

**Serving temperature:** 10°C

## Tasting notes

Reserva de la Familia is as bright and golden as a Mediterranean sunset. The wine is characterised by its tiny, tireless bubbles. It exudes aromas of ripe white fruit such as apple and Ercolina pears, accompanied by citric notes and hints of toasted bread. The wine is noble and ample on the palate with a pleasant freshness, with bubbles that are a genuine delight. The wine lingers on the palate with a perfect ripe fruit finish.

## The harmony

Perfect with acorn-fed Iberian hams, it is also an excellent counterpoint to a *vichyssoise* with toasted almonds, suckling pig with apple purée or a Camembert tart with walnuts.