



The source

L'Olivera is our plot in Sant Llorenç d'Hortons, a vineyard covering 8.5 hectares with deep and sandy soils that are rich in organic matter. It's our highest terroir, standing at between 170 and 200 metres above sea level and facing east, as a result of which it receives the morning sun.

The harvest

In 2017, the Cava Designation of Origin took a great leap forward, highlighting the value of special vineyards of a unique quality capable of producing exceptional grapes that can be transformed into timeless wines. In that year, spring saw the vines in a state of splendour thanks to the autumn rains, causing them to grow with sufficient strength and vigour to remain healthy and sturdy until the summer, a period which was accompanied by high temperatures and dry weather, ideal for maintaining the vineyard's health. The harvest developed perfectly, with high-quality grapes and a superb balance, essential ingredients for long-aged sparkling wines and, of course, a Millesimé vintage.



Juvé & Camps Millesimé Xarel·lo 2017

“2017, a year with a generous spring and grapes bursting with fruit and a hint of the wild”.

The wine

Our Xarel·lo from L'Olivera is made with the utmost care to preserve its Mediterranean character, exquisite texture and the richness of its stunning aromas. Millesimé Xarel·lo is a long-aged wine that rests in the peace and quiet and darkness of our cellars for 36 months and expresses a fullness of fruit combined with fine touches of ageing. Its breadth, complexity and elegance demand the utmost respect for the raw material, which is why this sparkling wine could only be “brut nature”, one of our hallmarks when it comes to making prestigious *cuvées*.

Technical data

Plot: L'Olivera

Variety: Xarel·lo

Ageing: 36 months

Dosage: Brut nature

Bottling date: Abril 2018

ABV: 12%

AT (tartaric): 5.5 g/l

Residual sugar: 0.5 g/l

Serving temperature: 7°C-8°C

Tasting notes

Millesimé Xarel·lo displays an inexhaustible effervescence with tiny bubbles. Its intense aroma, suggesting white fruits and fennel, takes us back to the L'Olivera landscape, with its hills and farmhouses, and a xarel·lo in all its splendour. Its wild, fresh fragrance is tinged with appetising hints of freshly baked brioche and gentle creamy touches typical of a long ageing process. It lands broadly on the palate, which is caressed by the vibrant and velvety movement of its bubbles, creating a voluptuous and pleasant feeling. It's a rich, expressive, juicy wine with a long finish, like the taste of a beautiful reunion.

The harmony

Risottos with seasonal mushrooms, baked wild sea bass, 16-month *Comté* cheese, red prawn tartar.