Juvé & Camps

Reserva de la Familia 2021

Gran Reserva Brut Nature

01. ORIGIN

Crafted from the trilogy of white grape varieties native to Penedès. The Xarel·lo and Macabeo are sourced from our estates in Espiells and La Cuscona, which feature loamy limestone soils at altitudes of 200–250m. The Parellada is grown on our vineyards in Mediona, with clay-limestone soils at elevations ranging from 500–750m above sea level.

02. VITICULTURE

Our organically managed vineyards are surrounded by forests and hedgerows, fostering biodiversity and natural balance.

We practise **regenerative and precision viticulture with the utmost respect** for the environment. By prioritising low yields, we ensure optimal conditions for our vines.

03. WINEMAKING

The grapes are gently crushed to extract the free-run juice. The must undergoes static settling at low temperatures. The first fermentation takes place in temperature-controlled stainless-steel tanks.

The blend is assembled before undergoing secondary fermentation in the bottle, using concentrated grape must. The wine is aged for a minimum of **36 months in the bottle** without the addition of expedition liqueur.

04. 2021 VINTAGE

The 2021 vintage marks the onset of the current drought cycle, characterised by dry and warm conditions. Water reserves accumulated in previous years allowed the vines to withstand the challenges, producing wines of exceptional fruitiness and aromatic intensity. These wines show remarkable ageing potential, combining elegance and complexity to delight even the most discerning palates over time.

05. TASTING NOTES

Brilliant yellow with golden highlights. Fruity on the nose, with fresh apple aromas, hints of white flowers, and Mediterranean herbs such as rosemary. Subtle notes of lightly toasted bread and nuts add depth. On the palate, it offers superb balance between body and acidity. Its **brut nature style –** with no added sugar **–** underscores its fresh yet profound character, complemented by finely integrated bubbles.

VARIETIES	VINIFICATION	MINIMUM AGING	DOSAGE	TIRAGE	ABV
50% Xarel·lo 35% Macabeu 15% Perallada	Traditional method	36 months	Brut Nature- No Dosage	February 2022	12%

VINEYARDS	SOIL	VINTAGE	VITICULTURE
Espiells, La Cuscona, Mediona	Loam-limestone Clay-limestone	2021	Organic Certification