



GRAN JUVÉ & CAMPS 2017

Gran Reserva Brut



Origin

Blanc de Blancs made with Chardonnay, Xarel·lo, Macabeo and Parellada from our best vineyards in **Can Rius** (Espiells), **la Cuscona** and **Can Massana** (Mediona), with with **clay-lime and chalky-clay soils** at an altitude of between 220-700 m above sea level, respectively.

Average age of the vineyard: over 35 years, with vines planted more than 50 years ago.

Viticulture

Own organic vineyard integrated with forests and margins that provide biodiversity and naturalisation. Living soils fed by organic matter from grazing sheep flocks in winter and spring.

We take care of our vines with **regenerative and precision viticulture techniques and we practice respectful pruning**, focusing on low yields in order to maintain the health and longevity of the vineyard.

We conduct biological pest control and disease monitoring to avoid treatments, in addition to ripening controls by plot and **manual harvesting**.

Harvest 2017

The rains of the previous autumn allowed the water reserves to keep the vineyard hydrated and the vines grew strongly and vigorously. The summer came with high temperatures and a dry environment, which is ideal to maintain the vineyard's health.

The harvest went perfectly, with excellent quality grapes with a super balance, essential ingredients to obtain long-aged sparkling wines.

Winemaking

Gentle crushing to obtain the free-run juice. Static and cold debourbage method.

Each variety is fermented separately at a controlled temperature in stainless steel tanks. After malolactic fermentation, the coupage takes place.

Second fermentation in bottle with MCR (rectified concentrated must) and selected yeasts.

Aged for a minimum of 50 months on its lees.

Tasting

Straw yellow colour with golden sparkles. Has a special aromatic intensity. Ripe stone fruit, honey, nuts and gently toasted bread character. It is silky, creamy, tasty and ripe. It stands out for its roundness, body, good acidity and fine, perfectly integrated bubbles. A voluptuous, complex, elegant and stylish sparkling wine.



VARIETIES	PRODUCTION	MINIMUM AGING	DOSAGE	BOTTLING	ABV
40% Xarel·lo, 25% Macabeu, 25% Chardonnay, 10% Parellada.	Traditional method	50 months	Brut	2018	12%

VINEYARDS	SOIL	HARVEST	AGRICULTURE
Espiells, la Cuscona & Mediona	Loam-clay-limestone	100% Handpicked	Certified Organic

