



## The origin

Joan and Josep Juvé Camps, the second generation of the family, set off on their path towards excellence, seeking out the best land and the finest vineyards for their winery.

Thanks to these two men, the Espiells estate today is home to an incomparable wine-making legacy. Its oldest, most special goblet-trained vines are the prized source of this fine cava. Gran Juvé is the result of an exhaustive selection what our ancestors did in the vineyard and an elaboration where the mastery in the assembly is the key. An act where the different melodies that intones each terroir unite forming a majestic and elegant symphony.

## The vintage

During the first months of 2017 and well into spring, the vine was kept watered thanks to the rains from the previous autumn. These water reserves allowed the vines to easily withstand the high temperatures of a long, dry summer. The ripeness of the fruit was excellent that year, so exquisite in fact that the decision was taken to produce a wine as unique as Gran Juvé & Camps.



# Gran Juvé & Camps 2017

A tribute to a classic wine, masterful in its execution

“Gran Juvé & Camps is our response to an incredible challenge posed by a vineyard in its years of distinction. An exercise in recision, respect for the terroir and maximum care in its execution, creating a wine which leaves its mark on all who drink it”.

Meritxell Juvé / 4<sup>th</sup> Generation

## The wine

Xarel-lo, Macabeo, Chardonnay and Parellada grapes. A quartet in perfect harmony, the fruit of a meticulous assemblage: only the most time-honoured vines from our Espiells, Mediona and La Cuscona plots, which in an exceptional year show an extraordinary concentration and expressiveness with a character that is both mature and fresh, will be part of this singular *blanc de blancs* defined by its perfect consonance. An impeccable meeting of precision and knowledge of the terroir and the fruit from each vintage produces a well-structured, complex sparkling wine that is rich in nuances thanks to it having aged for over 50 months.

### Technical data

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

**Minimum ageing period:** 50 months

**Dosage:** Brut

**Bottling date:** April 2018

**Alcoholic strength:** 12.5%

**Tartaric acid:** 5.6 g/l

**Residual sugar:** 6-8 g/l

**Serving temperature:** 10°C

## Tasting notes

The attention to detail, the delicacy of the coupage and the experience and talent of our master blender come together to create an endless medley of aromas and flavours, a perfectly rounded, precise wine in which the fruit dances to the rhythm set by the freshly-baked bread and brioche notes, rounded off by slight touches of orange blossom and honey and a subtle roasted hint. On the palate, the wine is elegant and opulent, creamy, intense and harmonious, offering an effervescent embrace that invites the drinker to abandon themselves to pleasure.

## The harmony

Galician white veal roast with a brandy sauce, sole *meunière*, scallop tartare with hint of vanilla.