



## The origin

Situated on our Espiells estate, La Capella is an exceptional vineyard spanning seven hectares and featuring old Xarel·lo vines, planted in goblet systems by our grandparents and carefully tended to for over 40 years. Cultivated on shallow, nutrient-poor land, the vines produce grapes that are full of character, spirited and fresh, the perfect contenders to create wines capable of maturing and becoming more complex throughout the long ageing process.

At Juvé & Camps, we are well aware that this south-facing setting, surrounded by olive trees and pine forests, is a true treasure—a beautiful and precious terroir. The weather conditions at La Capella are pure Mediterranean, with cold winters, wet springs and autumns and hot summers, tempered only by the caress of the Marinada wind. Nature protects the vines which yield the grapes from which we make one of Juvé & Camps's most excellent sparkling wines, revealing the most distinguished and majestic aspect of the Xarel·lo variety.

## The vintage

2010 was a bountiful year, with abundant rainfall in winter and spring and very mild temperatures, which allowed the grapes to ripen slowly.



# Juvé & Camps La Capella 2010

“Character, spirit and refinement, the embodiment of the setting and its long ageing”.

Toni Cantos / Juvé & Camps oenologist

## The wine

The soil and climate of La Capella yield grapes of an extraordinarily concentrated fruit character. These are highly expressive Xarel·los and they are treated with the utmost care during the production process to preserve the uniqueness of the terroir. La Capella spends 108 months in our cellars, and the time, silence and calm do all the rest, shaping a jewel of a liquid that contains all the flavours of Penedès. It is capable of conveying the energy of the land; a very elegant, fine wine with daring opulence.

### Technical data

Plot: La Capella

Variety: Xarel·lo

Dosage: Brut Nature

Bottling date: March 2011

Alcoholic strength: 12%

AT (tartaric): 5.6 g/l

Residual sugar: 0 g/l

Serving temperature: 10°C

## Tasting notes

La Capella is a sparkling wine with small, persistent bubbles and an immense, fruity complexity that ushers in a kaleidoscope of sensations: fresh and dried apricot, walnut, curry, toasty notes and smoky nuances—its aroma is endless. Its structure requires a patient palate in order to reveal all its nuances and the effect of its very long ageing, which results in a silky, viscous and fresh mouthfeel.

Our great Xarel·lo wine is simply thrilling; our own unique interpretation of a world-class sparkling wine, crafted from a variety of exquisite quality.

## The harmony

Pair with Iberian ham with mascarpone, melon and figs, shrimp tartare with apple and ginger compote, mature beef chops, brownie with walnuts and peanuts.