



LA CAPELLA 2010

Paratge Qualificat Brut Nature



Origin

Made with 100% Xarel·lo grapes from our estate in **Espiells**, in La Capella, an **exceptional 7-hectare vineyard facing south, of which only 0.7 hectares** that are grown in goblet are used to produce the sparkling wine that bears its name. Loamy sand soils, poor and shallow at an altitude of 210 metres above sea level. **Vineyard age: over 40 years.**

Viticulture

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 2010

2010 was a generous year, with abundant rainfall in winter and spring, and a very mild temperatures that allowed a slow ripening of the grapes, resulting in a grape harvest of very high quality berries and great balance, ideal for prolonged ageing.

Winemaking

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

First fermentation at controlled temperature in stainless steel tanks, followed by malolactic conversion. Second fermentation in bottle with MCR (rectified concentrated must) and selected yeasts.

Aged for a minimum of 108 months on its lees. No expedition liqueur added. Disgorging on request. No expedition liqueur added.

Tasting

Golden colour with shiny glints. Deep and complex aromatic intensity. With fruity hints of baked apple, candied apricots and dried apricots, dried fruit and nuances of aromatic Mediterranean herbs with a floral and honeyed touch. It exhibits mineral nuances in the background that take us back to the vineyard where it was born. It is notable for its pastry and toasted bread character, which is evidence of its very long ageing. Very good acidity and great balance, it is elegant, frank, creamy, tasty and very varietal. An opulent, stately and eminently gastronomic Cava that has conquered with excellence the barrier of a remarkable long ageing.

CLOS
LA CAPELLA



VARIETIES	PRODUCTION	MINIMUM AGING	DOSAGE	BOTTLING	ABV
100% Xarel·lo	Traditional method	108 months	Brut Nature	March 2011	12%
VINEYARDS	SOIL	HARVEST	AGRICULTURE		
Espiells (Clos La Capella)	Franc-sorrencs	100% Handpicked	Certified Organic		

