GRAN CASTILLO ROCÍO

Brut Cava

D.O. CAVA / SPAIN

Appellation:	D.O. Cava
Grape Variety:	35% Macabeo, 35% Parellada, 30% Xarello
Age of Vines:	+45 years old
Vineyards:	Grown in poor limestone soils in the heart of Catalan Cava District
Yield:	< 20 hl/ha
Ageing:	9 months
Oak Profile:	None
Production:	12000 Cases of 9 L

WINEMAKING

Harvest is done by hand in the early morning in order to have cool grapes. Grapes are pressed by latest technology of pneumatic presses, which is slow and gentle to the grapes, as well as protects them from oxidation. Cold settling for 24 hours, racked off its gross lees and inoculated with a neutral yeast strain in stainless steel tanks in order to preserve natural fruit character. The malolactic fermentation is impeded to retain a vivid natural acidity. Once the primary fermentation is complete, the tanks are analyzed and our winemaker, David Tofterup, will make the blend for the base wine for. At this stage the alcohol is approximately 10%. Once the new cava blend is made, the wine is bottled along with yeast, sugar, nutrients and bentonite and the wine is ready to undergo secondary fermentation. After 4-6 weeks all sugar is consumed, CO_2 is created, alcohol level reached 12,3% and the lees sediment. The wine is aged on its own lees, which gives the wine a creamy palate as well as softens the mousse of the final wine. After 9 months the bottles are riddled and disgorged. During disgorgement 6 grams of sugar is added to each bottle giving a final residual sugar concentration of 8 gr/l.

TASTING NOTES

A pale yellow color is obtained from a correct blending of our best wines. Fine and persistent bubbles we perceive a pleasantly intense aromas of rich butter croissant, resulting in a Cava that is mild and well balanced in the mouth.

Alcohol	Residual Sugar	Total Acidity	Volatile Acidity	pH
11,5%	8 GR/L	5,81 GR./L	0,4 GR./L	3,05