When my grandfather, José Ferrer Sala, first told me about his vision for Casa Sala, I could tell by the fire in his eyes that this was a passion project for him. He had me going too! The masia ("farmhouse" in Catalan) where we had been stabling our horses for decades was finally going to return to its original purpose: making Cava. The place held an undeniable patina of mystery to me, and now we were going to bring that distant past, which I had only experienced through stories, back to life.

The idea was to pay homage to the origins of Cava and make the best wine we possibly could. We returned to our roots, unearthing traditional production methods that the industry had abandoned long ago. We restored the classic 1901 wood and iron press from Champagne, acquired before my grandfather was even born, and used it to gently press the best grapes from old growth vines on the family estate in Sant Quintí de Mediona. No pumps, no filters; we let gravity do the work, ensuring the juice was unaltered by brusque handling. After undergoing the first fermentation, the wine rested on the lees under cork (no crown caps) for 5 to 8 years, and the bottles were riddled and disgorged by hand, again ensuring minimal disruption. This was Cava in its purest expression.

And so it is with great pride that we present Freixenet Casa Sala on the 100th anniversary of the Freixenet name. It is the culmination of four generations of dedication; a tribute to Cava’s humble origins and a salute to its stellar future. Simply put, this is the best Cava we have ever made. Salud!

-Josep Ferrer Miranda, Freixenet fourth generation
ANALYSIS
Alcohol: 12% vol.
Total acidity: 0.35 g/100 ml
No dosage (brut nature)
pH: 3.02

BLEND
Parellada (75%)
Xarel·lo (25%)
100% estate grapes

Vineyards:
“Can Sala” in Sant Quintí de Mediona, Spain.
Owned by the Ferrer Sala family since 1895

Age of the vines:
20-60 years

First fermentation:
each pressing ferments separately in small capacity tanks

Tirage dates:
3/22/07 - 4/11/07

Second fermentation:
in bottle under natural cork

Aging: 7 years, Gran Reserva

Disgorgement:
by hand, between 7/17/14 - 7/22/14

Bottles produced of 2006 vintage:
20,080

Bottles imported to the US:
450

D.O. Cava - Gran Reserva