2012 BRUT VINTAGE RESERVA

TASTING NOTES

Freixenet builds on over 100 years of winemaking expertise to produce outstanding sparkling wines in the classic tradition known as méthode champenoise. It is this grand tradition that has made Freixenet the #1 sparkling wine in the world. Freixenet’s premier cuvée, Brut Vintage Reserva, is a reserve cava produced only in years of exceptional harvest. The extremely dry style of this méthode champenoise wine is comparable to the driest Brut Champagnes.

TASTING NOTES

This is a high quality cava, much appreciated by lovers of unsweetened cava, for its optimal degree of aging, and the balance achieved between acidity and body. Pale yellow in color, with some touches of green. There is a fine, abundant, persistent mousse, which rises quickly in the glass to form a good crown. The nose is refreshing and appealing, with notes of white fruits – pear and apple, and rich Mediterranean fruit, predominantly peach, with a nice citrus backdrop. Very lively on the palate, full of complex flavors, fruity notes dominating, but well balanced by a fine, integrated sparkle in a refreshing, most agreeable finish.

FOOD PAIRINGS

WINEMAKING

The grape varieties used to make the base wine for this cava Vintage 2012 were: Macabeo, Xarel-lo and Parellada. The Macabeo harvest started towards the end of August, and finished in mid September followed by Xarel-lo. The Parellada was harvested throughout October.

All grapes were hand harvested and brought to the winery in 25kg capacity self-draining plastic boxes. Pneumatic presses were used to extract the must from these grape varieties, taking only the free run juice, but using no pressure within the press. The must was left to rest for 24 hours to decant its solid matter, and was then transferred to stainless steel tanks for a temperature controlled fermentation, using our own selected yeast strains.

The fermentation lasted between 10 and 15 days, and once complete, the young wines were racked and conditioned separately, by variety, and prepared for the final blend and bottling, followed by the subsequent secondary fermentation in bottle.

BLEND
50% Macabeo, 15% Xarel-lo y 35% Parellada

ANALYSIS
Alcohol by volume: 12%
Total Acidity: .39 grams per 100 ml
Dosage: No dosage. Residual sugar < .3g per 100 ml
pH: 2.90