



VARIETIES

50% Xarel·lo
20% Macabeo
15% Chardonnay
15% Parellada

SERVING TEMP: 6°C-8°C

ANALYTICAL DATA

ALCOHOL LEVEL: 12% vol.
ACIDITY: 6.4 g/l tartaric acid
TOTAL SUGAR: 6 g/l.
pH: 3,01



GELIDA

BLANC DE BLANCS BRUT NATURE GRAN RESERVA 2019

CAVA · COMTATS DE BARCELONA · VALLS D'ANOIA-FOIX

Character and elegance. Four estates and four varieties with Xarel·lo as a base. Fruit of our knowledge and our experience a true reflection of our estates.

VITICULTURE

The best vineyards have been selected for each variety. Macabeo from the de Can Simón estate and Parellada from Can Prats, in Sant Llorenç d'Hortons, Xarel·lo from Can Castany and Chardonnay from Can Miquel, in Gelida, in the privileged zone of Espiells. From these vineyards we select the best grapes with optimum ripeness and acidity.

Planted: between 1955 and 1990.

Vines per hectare: 3,500/ha.

Training system: Goblet and wire trained.

Moderately deep soils, carbonated, with predominant textures franc-silty, well structured, porous, and with frequent activity of wildlife. They are very suitable soils for the viticultural use that allow to express fully the varietal character of the vines.

South-east facing.

HARVEST 2019

An ideal climate, moderate rainfall and a good evolution of the grapes in the last vegetative cycle allowed a harvest marked by a very good quality. The grapes ripened very well. The balance between temperatures and rainfall allowed to harvest a grape with optimal conditions and produce high quality wines. A high quality harvest. We started on August 14th with Pinot Noir and finished on September 25th with Cabernet Sauvignon.

VINIFICATION

Manual harvest. Rapid entry into cellar by gravity. Pressed at low pressure with a 50 % extraction of free-run juice. Fermentation in small tanks at controlled temperature. Aging in bottle for more than 40 months.

TASTING NOTE

Yellow straw colour with attractive golden hints. Fine and persistent bubbles. Clean fresh aroma, with nuances of apple and bakery obtained during ageing. Dry and balanced. Delicate, elegant and complex with a long finish.



CAN LLOPART DE LES ALZINES,
Espiells, Sant Sadurní d'Anoia,
Costers de l'Anoia, Alt Penedès, Barcelona.

www.vinselcep.com

