



VARIETIES

50% Xarel·lo

25% Macabeo

25% Parellada

SERVING TEMPERATURE: 6°C-7°C

ANALYTICAL DATA

ALCOHOL LEVEL: 12% vol.

ACIDITY: 6.2 g/l tartaric acid

TOTAL SUGAR: 6 g/l.

pH: 3,08

L'ALZINAR BRUT RESERVA 2017

CAVA PENEDÈS · COSTERS DE L'ANOIA

The first cava that we elaborate. Traditional varieties with xarel·lo as a base. Fruit of knowledge and experience is the reflection of the elegance and freshness of a cava from old vines.

VITICULTURE

This cava comes from 3 old vines of the properties of Can Miquel de les Planes and Can Prats, in Gelida and Sant Llorenç d'Hortons, on the slopes of Espiells.

Planted: between 1958 and 1990.

Vines per hectare: 3,600/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.

HARVEST 2017

The 2017 harvest has been one of the earliest in history. 2017, a year marked by high temperatures during the summer and a long period of drought from April, has led to a significant decrease in yield around 20% and progress of maturation. Even so, this grape harvest has enjoyed a good sanitary condition of the grapes, which has allowed us to harvest it at its optimum point of maturity and we can expect quality wines.

VINIFICATION

Manual harvest. Rapid entry into cellar by gravity. Pressed at low pressure with 50% extraction of free run juice. Fermented in small stainless steel tanks at controlled temperature. Aged for longer than 24 months.

TASTING NOTE

A clean and fresh brut cava expressing youth. Well defined mouth with fruity apple aromas and soft mineral nuances. A cava with a pleasant acidity and easy to drink.



CAN LLOPART DE LES ALZINES,
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www.vinselcep.com

