



VARIETIES

35% Xarel·lo
25% Macabeo
20% Parellada
20% Chardonnay

SERVING TEMP: 6°C-8°C

ANALYTICAL DATA

ALCOHOL LEVEL: 12% vol.
ACIDITY: 6.4 g/l tartaric
acid TOTAL SUGAR: 0,5 g/l.
pH: 3,01



CLOS GELIDA 4 HERETATS

BRUT NATURE GRAN RESERVA 2016
CAVA PENEDÈS · COSTERS DE L'ANOIA

A great classic from Vins el Cep. 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 Xarel·lo from Can Prats, in Sant Llorenç d'Hortons, Parellada 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 2016

The vintage began with a very warm fall that extended the period of energy reserves of the vine. Rainfall meant that the water capacity of the soil was complete. The winter was dry and very warm, causing an advanced budding of the strain. Spring, with vegetative development, was warm and very dry. A vegetative cycle with little water produced a greater concentration in the grapes and a drop in production. Sporadic rainfall in July and at the beginning of August favored a good ripening of the grapes. The harvest was not particularly productive but of good quality. Harvested in 18th September.

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 Sadurn d'Anoia,
Costers de l'Anoia, Alt Penedès, Barcelona.

www.vinselcep.com

