



VARIETIES

85% Pinot Noir
15% Chardonnay

SERVICE TEMP: 8°C-9°C

ANALYTICAL DATA

ALCOHOL LEVEL: 12% vol.
ACIDITY: 6.3 g/l tartaric acid
TOTAL SUGAR: 0,5 g/l.
pH: 3,05



CLOS GELIDA BLANC DE NOIRS

BRUT NATURE · GRAN RESERVA 2014

CAVA PENEDÈS · COSTERS DE L'ANOIA

A selection of great wines, which are fine, elegant and have great aging potential. Each vintage will provide great personality to this Cava.

VITICULTURE

For this cava we select the best Pinot Noir vineyards in Can Prats, in Sant Llorenç d'Hortons, in the Costers de l'Anoia. Of these 10 hectares we obtain the grapes that will give wines with the optimum level of maturity and acidity.

Year of planting: 1990.

Nr. of vines per hectare: 3,000.

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.

2014 HARVEST

The 2014 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 with a high acidity for our wines. The harvest of these grapes began on August 14th and ended on September 26th.

VINIFICATION

Manual harvest. Rapid entry into cellar by gravity. Pressed at low pressure with 30% extraction of free run juice. Fermented in small stainless steel tanks at controlled temperature. Aged for longer than 60 months.

TASTING NOTE

Pale yellow colour with golden hints. Fine, persistent and slow rising bubbles. Clean and fresh aromas of citrus and nuances of toast and bakery. The balance of fruit, minerals and crisp acidity lead to a round mouthfeel and lasting finish.



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

www.vinselcep.com

