



#### VARIETIES

40% Xarel·lo  
25% Macabeo  
20% Chardonnay  
15% Parellada

SERVING TEMP: 6°C-7°C

#### ANALYTICAL DATA

ALCOHOL LEVEL: 12% vol.  
ACIDITY: 6.1 g/l tartaric acid  
TOTAL SUGAR: 8 g/l.  
pH: 2,98

## CLOS GELIDA EXCLUSIVE

BRUT RESERVA 2017 CAVA PENEDÈS · COSTERS DE L'ANOIA

*The most international of our cavas. The predominance of Xarel·lo, its elegance, balance and freshness, have made it an exclusive product among Cava lovers around the world.*

#### VITICULTURE

The best vineyards have been selected for each variety. Macabeo from the Can Simón estate, Xarel·lo from Can Prats, in Sant Llorenç d'Hortons, Parellada from Can Castany and Chardonnay from Can Miquel de les Planes, in Gelida, in the privileged zone of Espiells. From these 10 hectares, the best grapes with optimum ripeness and acidity are obtained.

Planted: between 1955 and 1990.

Nr. of vines per hectare: 3.500/ha.

Training system: head pruned and trellis.

Calcareous Sandy soil. South-east facing.

#### 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

The vinificación and elaboration are made in our winery to guarantee the origin of the grapes and a rigorous process of elaboration. Manual harvesting. Fast and gravity entry into the winery. Pressing at low pressure with a must extraction flor of 50%. Fermentation of each variety in small tanks at controlled temperature. Aging over 36 months.

#### TASTING NOTE

Yellow straw colour with hints of green. 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](http://www.vinselcep.com)

