Brut Cava

**VARIETALS:** 41% Parellada, 26% Xarel-lo, 23% Macabeo & 10% Chardonnay  
**ORIGIN:** D.O. Cava, Spain  
**AGING:** 20 months on the lees  
**ALCOHOL CONTENT:** 12% by Vol.

**Tasting Notes:** Experience the Elegance of Sabartés. Made in the Traditional Method. Perfect bubbles lead to light, tangy, clean flavors of apple and citrus peel with a rich, focused finish. Wonderful as an aperitif, or a good match with light appetizers, shellfish or even fried foods.

**Background:** Heretat Sabartés is an 18th Century Vineyard Mansion located in Priorat de Banyeres in the heart of the Penedès Region. It is surrounded by 75 Acres of vines that produce the most exquisite and renowned Sabartés wines and cavas. The jewel of the estate belonged to the Marchioness of Griny and is now owned by the Sumarroca Family.

**Vineyards:** The Vineyards are heavily influenced by the Aguila forest and the ravine created by a stream of air cooled by the forest. The east-facing vineyards result in early sunsets. This, combined with the forest effect, means the vines begin cooling sooner each day, thus there is a larger daytime/nighttime temperature differential, giving additional complexity to the grapes as they ripen slowly. The soil is limestone with a large percentage of gravel providing excellent natural drainage, as well as thousands of years of fossils in the soil which contributes to the wines' big personality.

**Vinification:** The cellars represent a wonderful contrast between the centuries-old mansion and the state of the art facility it houses. The still wine fermentation takes place naturally due to native local yeasts that are present. The second fermentation takes place using the “Traditional Method,” whereby fermentation occurs inside each bottle individually. The bottles rest with the wine on the lees for 20 months (more than double the D.O. requirement of 9 months) in our 10 meter deep cellar where the temperature is controlled naturally. The wine spends additional months aging after disgorging and before it leaves the cellars.