

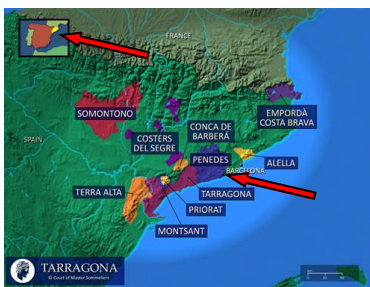
# Conde de Subirats

Cava D.O.

www.grapesofspain.com



CONDE de  
SUBIRATS  
cava



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Spain

Penedes.

## Overview

### Cava D.O. Penedes, Spain



This wine is produced from grapes grown in the heart of Sant Sadurn d'Anoia, the birthplace of Cava, among the high altitude hills of the sub-region of Espiells. The vineyards for this winery once belonged to the Subirats Castle, hence Conde de Subirats. As a commercial concern, the winery was started in 1948. In 1990 and 1991 the current vineyards were purchased and planted, including Chardonnay, a rarity at that time. A new winery building with the latest winemaking technology was started in 2003 with construction being completed in 2005. The estate vineyards are planted predominantly to Chardonnay, with lesser amounts of Pinot Noir, Macabeo, Xarel-lo and Parellada. Farming the vineyards is conducted vine by vine, with each vine getting a differing amount of pruning, leaf thinning and irrigation based on a technical analysis of the soils and exposition of the vineyards.

### Brut Cava NV

The grapes are harvested early to maintain naturally fresh, crisp acidity and are then fermented, separately in temperature controlled stainless steel to maintain the optimum of bright fruit aromas. The base wines are then blended and bottled with a bit of yeast to age for 18 months on lees prior to disgorging. The dosage is made with the most neutral flavored liquor to allow the flavor of the original grapes to shine. Total residual sugar: 8 gm/liter.

**Grapes:** 55% Macabeo, 40% Parellada, 5% Chardonnay

### Reviews:

**88 points** *Wine Review Online* February 8, 2011 - Michael Franz

“This is cava with character. It’s got floral and fruity notes, and a little bit of biscuit in the background. Although it has a slight hint of sweetness, this bubbly manages to remain wonderfully refreshing. And talk about a bargain!”

**87 points** *Wine Advocate* issue 194 May 2011

“Non-Vintage Brut exhibits fresh, fruity aromatics leading to a crisp, savory, refreshing Cava for enjoying over the next 12-18 months.”