



Segura Viudas

Brut Vintage 2011 Gran Reserva D.O. CAVA

BRUT RESERVA IS ONLY MADE IN CERTAIN, VERY SPECIFIC VINTAGES, WHEN WE KNOW THAT THE BASE WINES ARE GOING TO BE CAPABLE OF A LONG PERIOD OF BOTTLE AGEING. ONLY THE VERY BEST WHITE WINES CAN WITHSTAND MORE THAN 40 MONTHS OF LEES AGEING. IT IS, THEREFORE, A “VINTAGE” CAVA IN THE TRUEST SENSE, WITH 100% OF THE GRAPES COMING FROM ITS SPECIFIED VINTAGE YEAR, AND IT IS NOT A WINE WHICH WE CREATE FROM EVERY HARVEST. THE OTHER DISTINGUISHING FEATURE OF THIS CAVA IS THAT THE SHIPPING LIQUOR IS MADE FROM WINES FERMENTED AND AGED IN OAK BARRELS.



VINTAGE OVERVIEW:

The abundant rainfall and mild temperatures during winter and spring brought forward the beginning of the vegetative cycle, as compared to 2010.

Bud burst was 12 days earlier than in 2010; flowering and veraison were 10 days earlier than 2010 as well. July, which was cooler than usual, with an average temperature of 22,5°C, which helped to bring the ripening process back to a more normal schedule.

August was decisive in taking the decision when to start the harvest.

The heatwaves which happened at the very beginning and towards the end of the month (registering maximum temperatures of 35-37°C), together with very limited rainfall (5,3 l/m²), brought forward the harvest by 7 days compared to 2010, starting on 23rd. August.

Due to the fact that the weather was hot and very dry during almost all the harvest period, the grapes were picked in excellent health.

THE CREATION PROCESS:

- Macabeo is the dominant variety in Brut Vintage, contributing acidity and brightness as well as improving ageing potential. Parelada from the region’s highest vineyards, harvested almost a month later than the Macabeo enriches the blend with floral and aromatic notes.

- The must for Brut Vintage comes from the lightest of pressings. We only use the first 50% of the must, known as “The Flower Must” which is the lightest and most delicate.

- The blend is made from 12 different wines created from Macabeo and Parelada. The juice from both varieties is fermented separately, and at low temperatures (14-16°C) to create maximum varietal identity.

- The first and second fermentations are both carried out using our own selected yeast strains. These yeasts deliver structure, a soft mouthfeel, more complex aromas (honey, dried fruits, and flowers) along with an elegant, persistent mousse.

- To further increase the sensation of structure of this Cava, the shipping liquor is made from white wines which have been fermented and aged in American and French oak barrels over a 5 month period.

- In order to enhance the many nuances of Brut Vintage, the shipping liquor contains no added sugar, and the finished product is therefore a Brut Nature.

WINEMAKER’S TASTING NOTE:

Pale straw lemon in colour. On the nose the predominant aromas are those delivered by lees ageing, toasted bread, smoky notes and hazelnut. These aromas are in fine balance with a backdrop of ripe fruit – melon and apple with some notes of honey. The palate is soft to open, with a rich feel and good structure. There is good acidity which lifts the fruity notes, and the finish is long, rich and persistent.

Gabriel Suberviola, Winemaker

SOMMELIER’S RECOMMENDATION:

This is an intense, rich Cava on the palate, perfectly balancing elegant fruit with the fullness of long bottle ageing. These characteristics make it the ideal partner for Iberian Acorn fed Ham, the richness of which needs a match which has both body and freshness. White meats in a light sauce would also be a perfect match. We would also heartily recommend a “sea and mountain” combination, such as lobster and free range chicken, and it is ideal with Japanese cuisine where the Soya elements beautifully balance the finesse of raw fish. Grilled red tuna would also be a balanced companion. For cheese matches, stretch curd, or smoked goat and sheep’s milk cheeses are ideal, as is matured cheese such as Emmental where the creamy and fruity notes would match Brut Vintage to perfection.

Juan Muñoz, Sommelier

TECHNICAL INFORMATION:

- Alcohol: 12% vol.
- Total Acidity: 3,75 g/l
- Dosage: < 3 g/l
- Ageing on lees: 30 months minimum Cava Gran Reserva
- pH: 2,98
- Production: 100.000 bottles

WINEMAKING TEAM:

Gabriel Suberviola (Technical Director of Segura Viudas and Oenologist)
Pedro Hellin (Head of Laboratory at Segura Viudas and Oenologist)

GRAPE VARIETIES:

Macabeo 67% - Parelada 33%