



**Segura Viudas**

## *Brut Reserva* D.O. CAVA

FRUITINESS, FRESHNESS AND COMPLEXITY ARE THE THREE PRINCIPAL DEFINING CHARACTERISTICS OF SEGURA VIUDAS BRUT RESERVA. THE FRUIT AND THE FRESHNESS STEM FROM THE METICULOUS CARE WITH WHICH WE HANDLE OUR GRAPES. THESE ARE ALL PICKED BY HAND AND BROUGHT TO THE WINERY IN 25KG CAPACITY SELF DRAINING PLASTIC BOXES TO PREVENT GRAPE DAMAGE, AND THE JUICE POSSIBLY OXIDISING, WHICH WOULD LEAD TO A LOSS OF FRESHNESS. THE COMPLEXITY COMES FROM A VERY SPECIAL TECHNIQUE, WHICH INVOLVES AUTOLYSIS OF THE YEAST CELLS IN THE BASE WINE FOR 3 MONTHS BEFORE BOTTLING, AND A SECOND AUTOLYSIS OF THE YEAST CELLS FOR A MINIMUM OF 15 MONTHS AGEING IN BOTTLE.



### THE CREATION PROCESS:

- The predominance of the Macabeo grape, which creates a balanced acidity, and the fruity characteristics. It is responsible for the finesse and the elegance which we seek in our creations.
- The grapes from which we produce Brut Reserva come from a great diversity of vineyards in the region. We use the peculiarities of each area to create a balanced and complex Cava.
- The pressing of whole grapes to retain their identity and avoid oxidation.
- Static decantation of the grape juice for 24 hours to achieve fruitier and more elegant wines.
- The first and second fermentations are carried out using our own selected yeast strains. These yeasts give structure, softness on the palate, more complex aromas (honey, dried fruits and flowers), and an elegant, persistent mousse.
- The blend is from 12 different wines, of which four, once the primary fermentation is complete, age on their lees, in tank, for three months.
- A minimum of 15 months ageing in contact with the lees, in conditions of total darkness and calm, 20 metres below ground and at a constant, natural temperature of between 14 and 16°C.

### WINEMAKER'S NOTES:

The prime feature of Brut Reserva Segura Viudas is its elegant and persistent mousse. The aromas are of white fruits, citrus and tropical fruits, and light floral notes. The palate is exquisite, complex and full of flavour, with good acidity and notes of lime and pineapple. It is dry and long on the finish.

*Gabriel Suberviola, Winemaker*

### SOMMELIER'S RECOMMENDATION:

An ideal Cava to start a meal, or a loyal companion to preserved sea foods, (clams, winkles, anchovies), pasta dishes such as noodles with seafood sprinkled with arbequina extra virgin olive oil, or even a warm quail salad. It is perfectly at home with soft milk cheeses or a mild Brie, thanks to its light dosage level of 9 grams of sugar.

*Juan Muñoz, Sommelier*

### WINEMAKING TEAM:

Gabriel Suberviola - Technical Director of Segura Viudas and Oenologist  
Pedro Hellín - Head of Laboratory at Segura Viudas and Oenologist

### GRAPE VARIETIES:

50% Macabeo, 35% Parellada, 15% Xarel·lo

### TECHNICAL INFORMATION:

- Alcohol 11,5% vol.
- Total Acidity 3,95 g/l
- Dosage 9 g/l
- Ageing on lees: A minimum of 15 months – Cava Reserva
- pH: 2,95

### AWARDS AND COMMENDATIONS:

- 90 points. Wine & Spirits magazine, June 2009, USA.
- Gold medal. Ottawa Wine & Food Show 2008, Ottawa, Canada.
- Zarcillo de Oro. Premios Zarcillo 2003, Valladolid, España.