

LA XARMADA “HERETAT DE SANGENIS” BRUT NATURE CAVA NV

DO Cava (Penedès)

La Xarmada, S.C.C.L.

Pacs de Penedès, Catalunya, Spain

Information on the Appellation – Cava

The origin of Cava is associated to the splendor of Catalan viticulture in the middle of XIXth century and to the Champagne renown towards the end of XVIIIth century. The studies of microbiology carried out by Louis Pasteur applied to wine, involved a control of the second fermentation in the bottle and the discovery of cork allowed to avoid the loss of bubbles produced in wine. The traditional method or Champenoise was born this way.

Cava was born consequently achieving its own peculiar identity different from any other sparkling wine of quality. In the 1920's, Cava was already consolidated into the Spanish market culminating in expansion in the 1960's and an international consolidation in the 1980's. Today it is one of the most dynamic and successful viti-viniculture sectors in Catalunya, with a total production of about 200,000,000 bottles per year that reach consumers worldwide.

Information on the winery – La Xarmada

“La Xarmada” is run by two brothers pertaining to the DeSangenis-Llivi family. Their family can trace back their winemaking heritage to 1091. La Xarmada, in its current form, was founded in the 1970's. Slowly the winery took up the entire production of the original family vines. The two main things that make their Cava so special are the manual work and the family's love for their wine and plantations. By accident there were some rows of Chenin Blanc planted on the estate back in the sixties. It is not a grape known for making Champagne or traditionally used for making sparkling wine but has a large floral and fruit bursting mouth like the Pinot Meunier. This Grape, sent by mistake from its producer in France showed great ability to adapt to the climate of their vineyards. In 1989 they started experimenting with using it to improve their Cava (the sparkling wine of Spain). The wine turned out to be very round, open and elegant. This led to many more hectares being planted with this grape. The entire process of its production is also very manual. Even the crown cap is removed by hand without cooling and using a manual machine the bottles are each re-corked by one of the DeSangenis brothers.



Technical Specifications

VINTAGE: NV
VARIETAL(S): 40% Macabeo, 40% Parellada, 10% Chardonnay, 10% Chenin Blanc
ORIGIN: Penedès, Catalunya

La Xarmada “Heretat de Sangenis” Brut Nature is bottle fermented and aged 30 months on the lees. Made with 10% Chenin Blanc, it is one of the most unique Cavas on the market today.

Tasting Notes:

Color: Clear straw yellow.

Nose: Ripe yellow pear and yellow apple, yellow florals, extremely aromatic and slightly sweet. Pineapple, nuttiness, brioche notes evident.

Palate: Minerality evident on the palate, ripe yellow apple richness coupled with a bubble explosion on the mid-palate. Medium body and soft finish.

Analytical Parameters:

- Alcohol (%): 12.5%

Temperature:

42° - 48° F.

Packaging:

Bottle: 750 ml

Case: 12 Bottles



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