

Castell d'Age 2019 Cava Aurèlia Brut Nature Gran Reserva

WineWise Code	SCD-CAB19
Country	Spain
Region	Catalonia
Color/Style	Sparkling
Farming Practices	Practicing organic, practicing biodynamic
ABV	12
Residual Sugar	1
Acidity	5.6 Tartaric
Case Size	12x750
Pricing	Discountable
Dosage	0
Maceration	50% Xarel·lo, 40% Macabeu, 10% Chardonnay
Pumpover/Punchdown	Pumpover
Destemming	Complete
Fermentation Vessel	Stainless Steel
Fermentation Duration	First fermentation - 10 days. For the second fermentation we use organic champagne yeasts
Aging Method	Stainless Steel
Aging Duration (months)	48 months
Filtered	Yes
Fining Agents	Bentonite
Yeast	Spontaneous
Lees Contact/Stirring	30 months
Malolactic	No
Added Sulfur	Yes, 41 mg/L
Vineyard Name	Can Almirall
Soil Type	Calcareous
Elevation (meters)	280
Vine Age	35
Yields (hl/ha)	5000 kg/ha
Picking	Machine
Annual Production	1000 cases

Notes from the producer:

The Castell d'Age cellars are the original creation of women belonging to the Junyent family, in a place blessed by the Gods. Set in the Penedès countryside, sheltering under the Mediterranean sky. Here we have been making organic wines and cavas of the highest quality, from the very start. Products, originating from the land and the rain, which aim to touch upon the high point of our sense perceptions.

Over 20 years ago, Anne Marie began to cultivate and produce our organic wines and cavas. As the new generation follows her footsteps, we have gone one step further with a move to biodynamic agriculture, a method that respects the relationship between man and earth. The results are there to be seen, and tasted. We started tending and caring for our vineyards over 50 years ago. Castell d'Age currently owns six estates, located in the Penedès DO, made up of different types of soil and situated at varying altitudes so that each variety finds the most suitable environment, where it can express its great potential. Castell d'Age wines and cavas are produced in the bodegas just as the vines are grown in the vineyard: respecting E.U. organic regulations. Patiently. We have all the time in the world...



WineWise Notes:

This is an authoritative, fine Cava which brings off the challenge of no dosage with aplomb. The addition of 10% Chardonnay to the traditional blend of Macabeo (40%), Xarel·lo (40%) and Parellada (10%) lends it a measure of suaveté, while the minimum of 30 months' aging (in this case 50 months) on the lees imparts a beautifully complex and long flavour. This is the acme of refinement in Cava, well worth its price.

This top-flight producer of dry, long-aged Cava is a superb discovery. With several geographically diverse parcels to work with, the resemblance to Champagne is suggestive. This is Cava with attitude from a woman-run estate that pioneered organic viticulture in Penedès and is now certified by Demeter. After the recent triumphant visit to California of Olivia Junyent, we are happy to have several new wines from her to sell. Like Mestres, they use no giro-pallettes. Brother Josep is the impassioned director of viticulture and a fervent believer in bio-dynamism.

