

Roxanne

The wine

This Cava is made for any occasion. Clean, elegant and suitable for all palates.

The vineyard

We have such a great terroir for growing vines because we share the same soils as our surrounding mountains: first a clay layer, then limestone at the roots level and sandy soils underneath, which helps draining very well. Our single vineyard is located in the middle of National Park between 800 and 850m above sea level. The climate is Mediterranean with lots of Continental influences throughout the year. Two little valleys crossing our estate, make our climate unique in the area. We carry out organic viticulture.

Winemaking

Hand harvested during the night to pick up the grapes at the coolest time. Cold-skin maceration will occur for 24 hours at a low temperature. The free-run must is then separated from the press must.

The fermentation process is performed at a temperature below 18 °C in stainless steel. During mid-December Macabeo and a smaller percentage of Chardonnay are blended resulting in a base wine with less than 11.5% alcohol by volume. In January we carry out the liquor de tirage with 8grs. of sugar and indigenous yeasts, so that a second fermentation can take place inside the bottle. It will remain in our cellar for further 12 months. The disgorgement will be done by each importer order to keep its freshness.

Tasting notes

Color: Straw yellow color. Very fine bubbles.

Nose: Fresh stone fruits, apples and delicate yeasty notes.

Palate: Delivers fresh fruit. Well integrated bubbles. Elegant, clean and refreshing aftertaste.

Vintage: 2017

Varieties: 80% Macabeo, 20% Chardonnay.

Apellation: DO. Cava

Alcohol: 12.5% vol.

Organic certified

Awards: 90 Points Guia Peñin, 90 Points Guia Repsol

Pairing: Tapas dinner, Pan fried seabass, Melon con Jamon.

