



**VINERGIA**  
SPANISH WINES  
BARCELONA

wine

Camps d'Estels



**vineyard**

size of vineyard: 50 hectares

soil: poor sandy soils

vineyard management: Bush and trained vines

main variety: Xarel·lo, Macabeo, Parellada

**location**

denomination of origin: D.O. Cava

village: Castellet i la Gornal

winemaker:



Camps d'Estels in Spring



Bottles in the cellar



Xarel·lo grapes



**Camps d'Estels Brut**

**technical data:**

type of wine Sparkling white wine

vintage N/V

harvest Early September, by hand.

wine-making The grapes are hand picked into small crates, and then taken to the winery where they are pressed. Each grape variety is fermented at around 16 to 18°C to produce the base wine. A blend is then made, yeast and more sugar is added and the wine is bottled with a crown cap. In an underground cellar, the second fermentation takes place in the bottle, followed by 12 months ageing on the lees. Finally, the bottles are degorged to remove the yeasts and the dosage is added.

ageing 12 months on the lees before being degorged.

blend 40% Xarel·lo, 30% Macabeu and 30% Parellada.

analysis Alcohol: 11.90%

Acidity: 4.00g/l ATS

Volatile acidity: 0.16g/l AVR

Residual sugars: 9g/l

pH: 3.20

date of bottling Each year, between December and February. Every bottle has its degorgement date on the back label.

total production 75,000 bottles of 75 cl.

tasting note Pale straw yellow in colour. Exceptionally clear aromas of peaches and apricots, with touches of freshly-baked bread. Luscious, well-balanced palate, with a hint of honey. Excellent as an aperitif or with food. Serve well-chilled.

**logistical data:**

cases Cases of 6 and 12 bottles; total weight per case (6 bottles): 10 kg; total weight per case (12 bottles): 20 kg;

pallets 40 cases of 12 or 80 cases of 6 per pallet

EAN-13 code (bottle) 8437010491283