

OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

Casteller Cava Brut



Meant to evoke all things Catalan, Casteller Cava is a bright, zesty expression of the traditional sparkling wine of Penedès. “Casteller,” or “Tower,” refers to the tradition of different clans and villages competing during holiday festivals to see who can build the tallest human tower. References to their presence in popular celebrations, especially in the area of Camp de Tarragona, first started to appear during the eighteenth century. In 2006, the Casteller tradition was named by UNESCO as an Intangible Heritage of Humanity, owing to its widespread practice in Catalonia over the course of many centuries. This lovely bubbly honors the tradition and conviviality of these festivals and the long tradition of sparkling winemaking in Catalonia. Winemaker Maria Galup has crafted a dry, beautiful textured Cava lent by 12 months on the lees. Casteller is a perfect aperitif for celebrations of all sorts – though we ask that you refrain from building human towers if you’ve been drinking! Salut!

WHAT MAKES THIS WINE UNIQUE?: Unlike a lot of Cava these days, Casteller comes only from estate-grown native varieties, and spends 12 months on the lees in bottle. Clean, bright and dry, this is a textbook example of traditional Cava profile and sets a very high bar for those new to the style.

RATING HISTORY: NV 92WE, 91WSC

GRAPE: Estate fruit. 40% Macabeo, 40% Xarello, 20% Parellada. Vines planted in 1995. Tended in limestone, clay and sandy soil at 100 - 500 m (328 - 1,640 ft) elevation. This is a vegan wine.

PAIRING SUGGESTIONS: This bright, vibrant Cava will pair well with most any tapas, savory or sweet, or casual small plates, especially those centered on seafood. It has more than enough substance and interest to be an excellent aperitif on its own.

VINIFICATION AND AGING: As DO Cava requires, the traditional method is used. The wine is aged for 12 months on the lees, surpassing the DO minimum of 9 months.

LOCATION, SOIL, CLIMATE: The vineyards are located in northeastern Spain, a few miles south of Barcelona in the Alt (High) Penedès subregion of the Penedès DO. Overlooking the Mediterranean Sea at 176 meters (577 ft.) elevation, the vineyards and winery are located in the town of Vilafranca del Penedès. The ancient Greeks introduced vines to this area prior to the 4th Century BC. The topsoil is limestone and sand and poor in organic matter, resulting in low yields per vine and greater skin-to-juice ratio per berry, which produces more intense and concentrated flavors. The area's climate has an average temperature from April to October of 67F, and has a yearly rainfall of 24 inches.

TASTING NOTES The Casteller Brut Cava exhibits green apple and citrus aromas. In the mouth, it has crisp, fresh flavors with citrus-lime notes and just a touch of sweetness. It tastes fresh, clean and nervy.

ALCOHOL CONTENT: 11.5%

UPC CODE: 810411010419



CASTELLER
CAVA

