

# CUVÉE BARCELONA 1872



Cuvée Barcelona 1872 pays tribute to our origins, commemorating the year in which Josep Raventós crafted the first bottle of cava. A brut cava made as in the past, reviving the original and readapting it to the present. A cava with rich aromatic nuances, creaminess and intense expression. And draped in a bottle inspired in our own history, typical modernist stained glass windows.

**Winegrowing** The grapes used to make Cuvée Barcelona 1872 are from the local varieties, Macabeu, Xarel·lo and Parellada, carefully picked on vineyards located in the Penedès region, not far from the coast. The harvest commences at the end of August and lasts until the end of September when the Parellada grapes, which are grown on higher ground, have ripened. Good ripening that respects the grape's acidity provides us with raw material with great cellaring potential.

**Winemaking** For this cava we have reproduced the same techniques used half a century ago in our winery, readapting them to today. Traditional winemaking made up for the lack of technology with ingenious solutions. The fermentation temperature of the musts was strictly controlled using a system known as "capas" (layers). Fresh must was added to must undergoing fermentation to lower the temperature. The resulting changes in temperature improve the texture of the cava.

Back then the must was fermented in cement tanks covered with ceramic tiles, cairons, and also in wooden kegs. Today in our winery these materials coexist with stainless steel vats, adding to the range of aromas and flavours of the base wine and subsequently of the final cava.

Oak is used in the fermentation of the musts with the aim of obtaining wines with a more varietal character but without bringing out the toastiness. Once the final blend of the base wines has been defined, the wine is bottled along with the expedition liqueur (wine, sugar, clarifier and yeasts). The bottles are racked in the underground caves where the second fermentation takes place followed by a period of aging in contact with the lees of the yeasts. The wine spends at least 9 months in the winery. Enough time to attain a balance between its fruity character, coming from the grapes, a richer expression contributed by the lees and the perfect integration of the carbonic gas throughout fermentation during cellaring.

## Sensorial properties

- Very pale straw yellow. A fine elegant mousse.
- On the nose, predominant fruity aromas from the traditional varieties: white fruit (apple, pear), citrus and notes of white flowers.
- An expressive balanced mouthfeel that is creamy and fresh.

## Food Matching

A cava to be enjoyed at any time of day, with breakfast, brunch, lunch, aperitifs or dinner. A perfect pairing with our varied cuisine: Cold entrées, aperitifs, assorted cold meats, cheeses, bread with tomato, sardines, snails, white meat casseroles, rice dishes, rice cooked with seafood and meat, cannelloni, *escudella* stew...

## Technical details

### Region

Cava Appellation of Origin

### Type

Brut

### Varietals

Macabeu, Xarel·lo, Parellada (in different proportions depending on the quality of these varieties in each harvest).

### Analysis

Alcohol by Volume: 11.5°  
Residual sugars: 11 gr/l.

### Winemaker's recommendations

Serve chilled (between 6°-8°C). If necessary, cool for a couple of hours in an ice bucket with water, salt and ice. Avoid sudden chilling in the refrigerator. It can be stored upright.

### Cellaring potential

Drink best during the first year after purchase.

