



CLOS NOSTRE SENYOR 2012

BRUT NATURE · GRAN RESERVA



Cava:

Brut Nature Gran Reserva.

Vineyard:

100% own bush vineyards planted more than 50 years ago in Sant Sadurní d'Anoia.
Manual harvest

Varieties:

Macabeo (25%), Xarel·lo (55%) and Parellada (20%).

Vintage:

2012 was a dry and warm year. In the Alt Penedes region a total of 401 liters per square meter of rain was registered in 2012. Cold and rainy winter. The main heats of the year were reached in August, with records of more than 40 ° C in spots of the interior and the pre-coastline. Good ripening of the grapes, and absence of diseases.

Elaboration:

First alcoholic fermentation and aging of the base wine for 10 months in chestnut wood barriques. Second fermentation in the bottle with a natural cork stopper and aging in the bottle with the lees in a horizontal position (rhyne) for more than 90 months. Periodical stirring of the bottles is practiced in the rhymes to favor the autolysis process of the yeasts, achieving an improvement in structure and complexity.

Disgorgement by hand in an artisanal way.

Number of bottles:

3,374 bottles

Tasting notes:

It is already surprising for its beautiful straw yellow color, with the absence of any type of evolution, taking into account its 9 years of aging. Delicate carbonic with a constant release of small bubbles. On the nose it exhibits notes that are reminiscent of pastry and yeasts on a creamy background and a toasted tip. Round, ripe spring stone fruit with a very interesting acidity. It also shows a background of dried aromatic herbs in infusion. Great balance and complexity.

Serving temperature:

Between 8 and 15° C