



# CLOS DAMIANA

## 2007

BRUT NATURE · GRAN RESERVA

**Cava:**

Cava Brut Nature Gran Reserva

**Varieties:**

Elaborated with the indigenous grapes Macabeu (20 %), Xarel·lo (60 %) and Parellada (20 %)

**Vineyard:**

It is born from old vines planted in bush more than 50 years ago in Sant Sadurní d'Anoia, on the estate that gives to this cava its name. It is harvested by hand in small boxes. It is only elaborated in the best vintages.

**Vintage:**

2007 was characterized as a very dry year. The rains came in spring and during the first days of August. Precipitation in the form of rain during the wine-growing year, however, was significantly lower than usual (around 200 mm less) and the average temperature was 1 degree higher. In winter temperatures were already above average. Water stress caused a significant reduction in production. The grapes were harvested in an optimal state of health, maturity and good acidity.

**Elaboration:**

First alcoholic fermentation and aging of the base wine in chestnut barrels for 12 months. Second fermentation in the bottle with a natural cork stopper and aging in the bottle with the lees for more than 140 months (14 years) in a horizontal position (rime). Manual clarification and disgorgement, in an artisanal way. Periodic stirring of the bottles in the rhymes was carried out to favor the autolysis process of the yeasts, achieving an improvement in structure and complexity.

**Number of bottles:**

4.241 bottles

**Tasting notes:**

{Disgorged in November 2021, and tasted in February 2022}.

Yellow color with practically no color evolution (surprising due to the long ageing). Constant release of very integrated small bubbles. On the nose, notes of baked apple and also ripe stone fruit (peach and apricot) flow. It also shows a marked memory of autolysis, with nuts (walnuts and almonds) and toasted fruits (tofes), and of the aging of the base wine in wood and the ageing with natural cork. Creaminess, roundness and very good balance, with an interesting acidity and a touch of minerals and aromatic herbs in infusion (chamomile). Harmonious, with a sweet sensation except for a final varietal touch of raw almond. A very gastronomic cava.

**Serving temperature:**

Between 8 and 15° C

