

Avinyo Petillant

THE FACTS

COUNTRY: Spain

REGION: Catalunya

APPELLATION: Penedes

WINEMAKING: After a nighttime harvest, the grapes are very gently pressed in a pneumatic press. The alcoholic fermentation occurs with indigenous yeasts in temperature-controlled stainless steel tanks between 14°C and 16°C. The wine is then cold stabilized before the beginning of secondary fermentation in stainless steel tanks with the addition of native yeast and raw cane sugar. The wine is bottled in all its freshness in January.

ALCOHOL BY VOLUME: 10.5%

THE STORY

Avinyó Cava is a premier, hand-made, artisanal sparkling wine house which stands in stark contrast to the status quo of the industrial Cava machine. It begins with their location in the Catalan countryside, where the Esteve family traces their history to 1597. Their spirit of innovation and respect for traditions, driven by an undercurrent of constant self-improvement and a relentless drive for quality, are the defining characteristics that set Avinyó Cava apart from others. "Del most flor, amb la dedicació i el rigor de l'obra artesanal ben feta." This Catalan saying graces the label of every Avinyó bottle and translates as "starting with the best part of the harvest, and exerting the dedication and rigor of a well-crafted work."

THE ADJECTIVES

OVERALL: Fresh and slightly fizzy

AROMAS / FLAVORS: honeysuckle and orange blossoms

MOUTHFEEL: Delightfully crisp and fresh on the palate; finish is dry

THE SELLING POINTS

SUSTAINABILITY: Certified Organic

