

Avinyo Reserva Brut Cava

THE FACTS

COUNTRY: Spain

REGION: Catalunya

APPELLATION: Cava

CEPAGE: 60% Xarel-lo, 25% Macabeo, 15% Parellada

WINEMAKING: After a night-time grape harvest to avoid oxidation and for optimal temperature, the grapes are pressed very gently in a pneumatic press. The base wine then ferments in temperature-controlled stainless steel between 14° and 16°C. After cold stabilization, the wine begins its secondary fermentation in bottle with the addition of yeasts and sugar in March. It is then aged 18-24 months on the lees before being disgorged on demand. Bottled unfiltered.

ALCOHOL BY VOLUME: 12.0%

AGING: 18 to 24 months on lees

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: Tiny, precise bubbles showcase notes of freshly baked bread

AROMAS / FLAVORS: freshly baked bread with bright, citrus notes

MOUTHFEEL: long finish with layered stony notes

THE SELLING POINTS

AWARDS: 91pts James Suckling

SUSTAINABILITY: Vegan

