

J&C Gran Reserva

Juvé & Camps



Xarel-lo
Macabeo
Chardonnay
Parellada



PENEDES



12% ABV



GENERAL INFORMATION

Blanc de Blancs produced from a symphony of varieties: Chardonnay, Xarel-lo, Macabeo and Parellada from Can Rius, Espiells, La Cuscona and Can Massana, respectively. A meticulous selection of different vineyards located between 160 and 700 metres above sea level, with loam soils that differ from each other in their proportions of clay or silt, depending on the plot of land.

Manually harvested to ensure that its condition and quality are optimal, it is destemmed and gently pressed to obtain the free-run juice, which is then debourbaged statically and cold to precipitate and separate impurities. Then, the first fermentation takes place in stainless steel tanks and ageing on its fine lees for two months in the case of the Chardonnay and Xarel-lo. This is followed by malolactic fermentation, performed with lactic bacteria that are part of the grapes and help to control the acidity and creaminess of the wine. Finally, the wine is blended and fermented a second time in the bottle with RCM (Rectified Concentrated Must), a concentrated grape juice that is rich in natural sugars, and selected yeasts. Its ageing takes place for a minimum of 60 months.

TASTING NOTES

A captivating golden yellow, accompanied by tiny, persistent bubbles that dance effervescently in the glass. On the nose, notes of fennel, stone fruits and a delicate touch of toasted almond combine to provide a unique aromatic experience. On the palate, it reveals an excellent acidity that perfectly balances its full-bodiedness. It leaves a lasting impression on the palate, with a very long aftertaste that evokes the toasted notes that are present in its aroma.