

J&C La Capella Brut

Juvé & Camps



100% Xarel·lo



PENEDES



12% ABV

GENERAL INFORMATION

Made from 100% Xarel·lo grapes grown in our Espiells estate, from the site of La Capella, an exceptional 7-hectare vineyard facing south-southwest with a gentle slope that optimizes sun exposure. Only 0.7 hectares, planted in 1981 and bush-trained, are devoted to the production of the sparkling wine that bears its name. Sandy-loam soils, poor and shallow, at an altitude of 210 meters above sea level.

Manual harvest carried out at peak acidity. Picked with care and, thanks to the proximity of our winery, the whole clusters were pressed within minutes, obtaining the most noble fraction of the must they contained. This free-run must was then clarified at cold temperature and fermented in stainless steel tanks at 16 °C. After fermentation, the wine rested for 3 months on its fine lees. Second fermentation in the bottle with selected Penedès yeasts. Extended aging of 150 months on its lees. Disgorged on demand. No addition of expedition liqueur.

TASTING NOTES

Brilliant golden color, with a very fine and persistent bubble. On the nose, it shows very high aromatic intensity, with a complex array reminiscent of honey, candied fruit, dried nuts, toasted bread and crust, accompanied by candied lemon peel, pineapple in syrup, quince, and a subtle touch of truffle. On the palate, the entry is elegant, with a delicate bubble integrated into a lively and well-marked acidity, while offering a creamy texture. The mid-palate is broad and harmonious, with a powerful aftertaste full of nuances. The finish is dry, clean, with saline memories and an almost eternal persistence.



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