

J&C La Siberia Gran Reserva

Juvé & Camps



100% Pinot
Noir



PENEDES



12% ABV

GENERAL INFORMATION

A forest and a stream surround La Siberia, the coldest terroir of the house and our personal commitment to Pinot Noir in El Penedès; a variety that we planted in 1984, when the area was not in favour of it, and which develops perfectly in climates with cold winters and cool summers. The unique conditions of La Siberia mark the personality of our most refined rosé sparkling wine, a limited jewel planted on shallow clay-limestone soils capable of retaining water, forcing the roots of the vines to penetrate through the cracks in the rock to absorb all its nutrients. A set of particularities that give us concentrated grapes, full of expressiveness and a magnificent delicacy.

The must is gently crushed to obtain the free run must, followed by a light maceration for a delicate extraction of colour and primary aromas, and debourbage using the static and cold method. The first fermentation is conducted at controlled temperature in stainless steel tanks, followed by malolactic conversion. Subsequently, the second fermentation is conducted in the bottle with RCM (rectified concentrated must) and selected yeasts. The wine is aged for a minimum of 100 months on its lees, without adding expedition liqueur. Disgorgement is performed on demand.

TASTING NOTES

It is captivating to the eye with its splendid grapefruit colour, its delicate pink reflections and its abundant, tiny bubbles. Then it seduces from the very first moment with its enveloping aroma, evoking freshly picked wild red fruit, with notes of finely toasted almonds and subtle hints of brioche bread, reminiscent of its long ageing. Finally, it dazzles with its firm, creamy structure that floods the palate, its balanced acidity and its accentuated gourmand touches with a mineral undertone that enamours until the last sip, prolonged and extremely elegant.

