

J&C Reserva de la Familia



50% Macabeo
35% Xarel-lo
15% Parellada



PENEDES



12% ABV



GENERAL INFORMATION

Crafted from the trilogy of white grape varieties native to Penedès. The Xarel-lo and Macabeo are sourced from our estates in Espiells and La Cuscona, which feature loamy limestone soils at altitudes of 200–250 metres.

The Parellada is grown in our vineyards in Mediona, with clay-limestone soils at elevations ranging from 500–750 metres above sea level.

The grapes are gently crushed to extract the free-run juice, and the must undergoes static settling at low temperatures. The first fermentation takes place in temperature-controlled stainless-steel tanks.

The blend is assembled before undergoing secondary fermentation in the bottle using concentrated grape must.

The wine is then aged for a minimum of 36 months in bottle, with no addition of expedition liqueur.

This wine is available in 75cl, 1.5L Magnum, and 3L Double Magnum formats, as well as in special gift box old-vintage editions.

TASTING NOTES

Bright yellow color with golden reflections and golden highlights.

Fruity, fresh apple character, with notes of fresh apple, white flowers, and Mediterranean aromatic plants, such as rosemary and hints of lightly toasted bread and nuts and dried fruits.

With a great balance between body and acidity, it stands out for its brut nature style –with no added sugar – its fresh & deep character and its very well-integrated bubbles.