



VARIETIES

50% Xarel·lo
20% Macabeo
15% Chardonnay
15% Pinot Noir

SERVING TEMP: 6°C-8°C

ANALYTICAL DATA

ALCOHOL LEVEL: 12% vol.
ACIDITY: 6.4 g/l tartaric acid
TOTAL SUGAR: 0,5 g/l.
pH: 3,01

CLOS GELIDA 4 HERETATS

BRUT NATURE GRAN RESERVA 2017
CAVA PENEDÈS · COSTERS DE L'ANOIA

A great classic from Vins el Cep. Character and elegance. Four estates and four varieties with Xarel·lo as a base. Fruit of our knowledge and our experience a true reflection of our estates.

VITICULTURE

The best vineyards have been selected for each variety. Macabeo from the de Can Simón Estate, Pinot Noir from Can Prats, in Sant Llorenç d'Hortons, Xarel·lo from Can Castany and Chardonnay from Can Miquel, in Gelida, in the privileged zone of Espiells. From these vineyards we select the best grapes with optimum ripeness and acidity.

Planted: between 1955 and 1990.

Vines per hectare: 3,500/ha.

Training system: Goblet and wire trained.

Moderately deep soils, carbonated, with predominant textures franc-silty, well structured, porous, and with frequent activity of wildlife. They are very suitable soils for the viticultural use that allow to express fully the varietal character of the vines.

South-east facing.

HARVEST 2017

The 2017 harvest has been one of the earliest in history. 2017, a year marked by high temperatures during the summer and a long period of drought from April, has led to a significant decrease in yield around 20% and progress of maturation. Even so, this grape harvest has enjoyed a good sanitary condition of the grapes, which has allowed us to harvest it at its optimum point of maturity and we can expect quality wines.

VINIFICATION

Manual harvest. Rapid entry into cellar by gravity. Pressed at low pressure with a 50 % extraction of free-run juice. Fermentation in small tanks at controlled temperature. Aging in bottle for more than 40 months.

TASTING NOTE

Yellow straw colour with attractive golden hints. Fine and persistent bubbles. Clean fresh aroma, with nuances of apple and bakery obtained during ageing. Dry and balanced. Delicate, elegant and complex with a long finish.



CAN LLOPART DE LES ALZINES,
Espiells, Sant Sadurní d'Anoia,
Costers de l'Anoia, Alt Penedès, Barcelona.

www.vinselcep.com

