



## THE VINEYARDS

### Regional Characteristics

The D.O. Alella has a Mediterranean climate, with less than 24 inches of rainfall per year and an average annual temperature of 52 degrees F. Nonetheless, each vinyard is influenced by the microclimates of the area, where variables such as altitude, differing slopes, proximity to wooded areas, prevailing winds etc., can alter the characteristics of the grapes.

### Soil

The Alella region is formed by a great mass of granite. The soils are generally poor in nutrients, with low water retention and a moderate pH. It's texture is variable: from the rough hand saulo on the maritime side of the area, to the sandy clays on the inland plain. The soil of our vineyards is made up of Saulo, a degraded granite that is typical of the Alella region and amongst other qualities is very acidic, leading to grapes with a low pH.

### Varieties

The varieties planted are principally Pansa Blanca. We also have Macabeu and Parellada, all three of which have a medium to long vegetative cycle. We have also introduced - with excellent results - Chardonnay and Pinot Noir, which both have a shorter cycle. The rootstock used is S04.

### Density

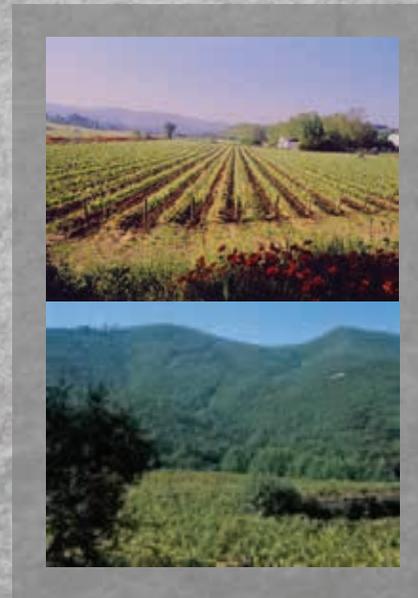
Our vineyards are planted at a density of 3,700 ceps per hectare with 7 Feet between rows and 4 Feet between the vines. This creates competition between the plants and enable us, together with the trellising, to achieve a high leaf canopy area (15 Square Feet). The rows are planted from North to South, and where possible on flat land.

### Vines

While the older vineyards are still in Gobelet (bush-vine) form, the newer plantations are all trellised using the cordon de royat system. The vines are pruned short, leaving 4 spurs with 2 shoots each to achieve the ideal balance of vigor and production. Different the types of grasses are sowed between the rows to limit the vigor and production and improve the qualitative potential of the vines forcing their roots deeper.

### Ripeness Parameters

During the vintage it is important to control carefully the sanitary state of the grapes and the ripeness parameters: principally acidity, pH, and the sugar concentration. We need to find the ideal balance between the acidity and sugar content, especially when taking into account that the secondary fermentation will add around 1.4% to the alcohol content, and there must be sufficient acidity to guarantee the freshness of the wine throughout the ageing process.



### Technical Data

#### Varieties

Macabeo  
Parellada  
Pansa Blanca

#### Alcohol Content

11.5 % vol.

#### Sugars

9 g/l

#### Total Acidity

5.8 g/l

#### pH

3.10

#### Volatile acidity

0.22 g/l

#### Total S02

78 mg/l

#### Formats

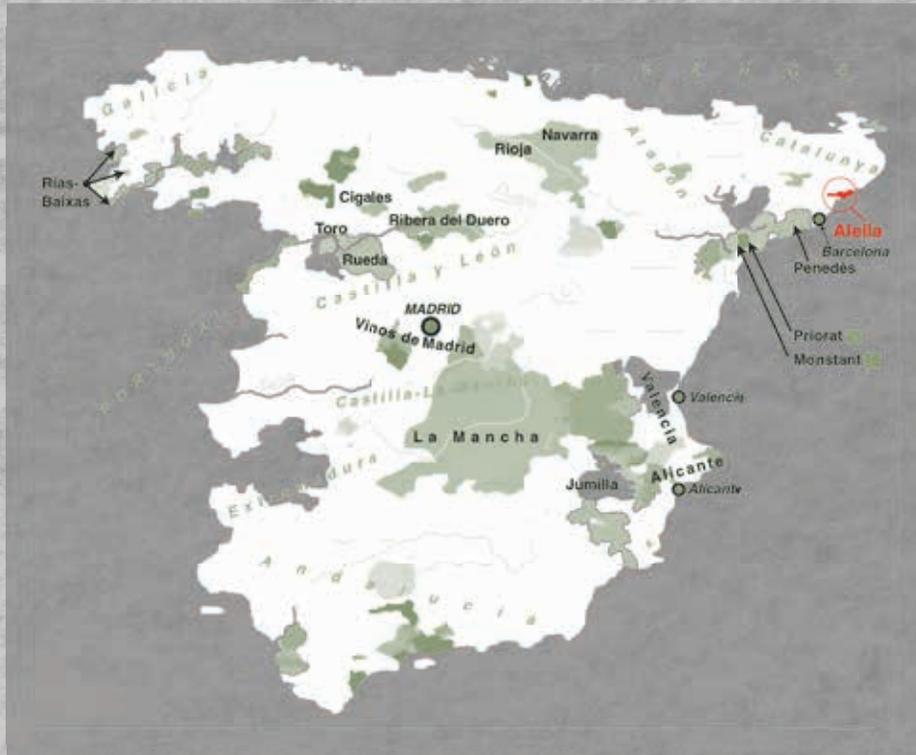
750ml

# CAVA PARXET



*Cuveé 21*  
BRUT

## THE CELLAR



There are two phases to the winemaking process for making cava. The first is making the base wine, and the second transforming the base wine into a cava with the secondary fermentation in the bottle, ageing and disgorging: the traditional method for quality sparkling wines.

### The Crush

We press the uncrushed grapes in a pneumatic press, despite the slight loss of yields, to ensure a minimal percentage of particles in suspension. We can therefore use a low temperature static decantation to avoid oxidation or an uncontrolled start to fermentation. The fermentation itself also takes place at low temperature and as a result, the wine largely clarifies itself during this lengthy process. Avoiding interventionist clarifications gives us a more complex base wine, more appropriate for making into sparkling wine.

### Fermentation

To add the bubbles, we first mix the wine with yeast and bottle it. The yeast will provoke the secondary fermentation in the bottle. It is important to balance the sugar content in the wine, and the amount of yeast added to obtain the right degree of fermentation and hence pressure in the cava. The bottles at this stage are sealed with a crown cap.

### Ageing

The ageing process is the period when the cava undergoes both physical / chemical changes as well as changes in aromatics and taste. The secondary fermentation generates alcohol (raising the level about 1.4%) and Carbon Dioxide, creating an overpressure in the bottle. Moreover it generates other byproducts that affect the final flavor profile, like glycerol, diacetyl (aromas of butter and hazelnuts) and acetone (almonds). The acetates that give fruit flavors like banana and pear diminish in favor of ethyl esters (riper sweeter fruits). Fermentation takes between 20 and 30 days. The yeasts multiply until the pressure in the bottle reaches around 3 Bars. The position of the bottle during this phase is critical - only by keeping it perfectly horizontal can you achieve the total fermentation of the yeasts through the convection movements within the bottle. At the end of the ageing period, the bottles must be clarified. This process known as riddling is a combination of rotation and the inclination of the bottle. We start with a cloudy horizontal bottle and gradually obtain a vertical bottle with all the sediment concentrated in the neck. The disgorging process is when we remove the yeasts from the neck of the bottle. As a general rule, the necks of the bottles are frozen, and when the crown cap is removed, the frozen yeasts are expelled by the pressure in the bottle. The bottle is then refilled and topped off with expedition liquor (which determines the degree of sweetness of the final product). Finally, the bottle is stopped with the traditional cork stopper and wire mesh, then it is washed and labeled.

