



ES-ECO-019-CT  
AGRICULTURA UE



# Damia 1637 Cava Brut

**Origin** Denominación de Origen (D.O.) Cava.

**Vineyards** The three traditional Catalan Cava grape varieties – Xarel.lo, Macabeu and Parellada – are grown in the 85-hectare vineyards that surround our family winery in Alt Penedès, 150m above sea level. Here, a combination of mountainous and Mediterranean influences creates a unique microclimate which helps produce extremely healthy grapes with the perfect balance of ripeness and acidity that is so vital for the creation of high quality, handcrafted Cava.

**Varieties** 60% Xarel.lo / 20% Macabeu / 20% Parellada

**Soils** Our 60-year-old vines grow in sandy-clay soils with low levels of organic matter and nitrogen and high levels of magnesium.

**Vinification** Grapes were harvested by hand and placed into 20kg cases for immediate dispatch to the winery, just a few yards away. The best 25% of our estate's grapes are hand selected in two phases – the initial selection at the vineyard is followed by a second selection made by our winemaking team at the sorting table. The first-run musts of each variety are fermented separately at a temperature of between 18 and 20 degrees prior to blending. Selected sugars and yeasts are then added to start the second fermentation in the bottle, in accordance with the Método Tradicional, aka the 'Méthode Champenois'.

All our viticultural and vinicultural practices are 100% organically certified.

**Ageing** 12 – 23 months on the lees.

**Hand Riddling** After ageing for between 12 and 23 months, a team of five skilled workers riddle each bottle by hand, taking a total of 20 days to complete the process. Disgorgement only takes place when an order is received which allows us to guarantee optimum freshness for every bottle.

**Analysis** Alc. by Vol.: 11.5%      Total Sugars: 4g/L (liquer d'expédition)

**Tasting notes** Pale, straw-like colour with flashes of more golden tones. Sumptuous aromas of ripe orchard fruits and syrups with subtle hints of ageing on the nose. Beautifully crisp and fruity in the mouth with gloriously fine bubbles, perfectly balanced acidity and a long and silken finish. The extra time on lees offers an appealing complexity and depth of flavour only found among the very finest sparkling wines

**Serving suggestion** Delicious served chilled as an apéritif and with more than enough body and complexity to be further enjoyed throughout a meal as the perfect accompaniment to seafood dishes such as fresh salmon and prawns.

