



Avinyó, Penedès

Avinyó D.O. Penedès

Cava Avinyó Brut Reserva

On the front of every bottle of Cava Avinyó Brut Reserva is a Catalan inscription that translates: “from the must of the flower and with the rigor of a work well crafted.” This phrase sums up the Nadal family’s winemaking philosophy with their focus on producing the highest quality of wine through adherence to the natural fruit and through hard work and great delicacy in the winemaking process. After all, if you’re making wine for your family, you want to make sure it’s as good as it can be. Although the estate dates back to the sixteenth century, the winery was founded over 50 years ago when Joan Esteve Nadal planted Parellada, Xarello, and Macabeo to make sparkling wine for his family. Joan’s children now run the winery but they stick to their father’s notion of using pure free-run juice and delicate care in crafting this family wine. Cava Avinyó Brut Reserva is aged for 18 to 22 months on the lees and then disgorged right before it leaves the winery to ensure the freshest Cava available reaches you.

Wine: Cava Avinyó Brut Reserva
Grapes: Macabeu, Parellada, and Xarel-lo
Vine age: 15 to 50 years
Soil: Clay calcareous
Farming: Ancestral
Vinification: Aged 18 to 22 months before being disgorged. Dosage of 6 grams of sugar per liter.

