

GARNATXA SUBIRAT PARENT 2013

D.O. CAVA



Winemaking process The variety of grape used in the making of the cuvée for this cava is the red Garnatxa in perfect assemblage with the variety Subirat Parent. For the first time, the variety Garnatxa, normally used in rosé cava, is used to make a “blanc de noire” product in union with the white variety Subirat Parent which brings a perfect taste balance to this product, given that Garnatxa is a powerful, tannic variety, achieving a powerful and yet smooth cava. Though red, the Garnatxa variety has been processed using the specific technology for white cava cuvée wines.

cuvée cava Once de-stemmed, the grapes are emptied into pneumatic presses, without applying crushing pressure, to obtain the flower must only, and with the precise maceration to extract a large part of the variety’s potential whilst obtaining a pale pink colour.

The Subirat Parent variety was processed in the traditional manner. The musts, separated according to variety, were allowed to rest for 24 hours so that the particles they contained could settle out. Once clean, the musts are transferred, still separately, to the fermentation tanks.

The fermentation is carried out at a regulated temperature between 14 and 16°C in stainless steel tanks, separated according to variety and using selected yeasts from Freixenet’s own collection.

The initial fermentation takes place in these tanks. Once the first fermentation of between 10 and 12 days is complete, and after a series of rancies and treatments, the cuvées are ready for bottling. Once the coupage has been effectuated, the cuvée is put into bottles, where it will undergo second fermentation and ageing into cava.

With this product, Garnatxa Subirat Parent 2013, Freixenet covers the whole range of possibilities by using all the grape varieties authorised for making special cava, whilst adding a new product to its Cuvées de Prestige line.

Coupage Garnatxa, Subirat Parent

Tasting notes Fine, elegant bubbles, very well integrated. Slow release of carbon dioxide forming a good crown.

Powerful nose. Scents of red fruits stand out with meaty (peach) and tropical overtones. Nuts, especially hazelnuts, balsamic tones, yeast, freshly baked bread and subtle notes of compotes.

Powerful mouth with sweet bouquet, and with good body where the presence of Garnatxa in the coupage is to be noted. Good persistence of tastes on the palate, with notes of red fruits standing out and nutty flavours making their appearance. Smooth behaviour of the carbon dioxide.

Slightly bitter, but with a good acidity-sweetness balance, clean, with a powerful and elegant finish.

Analytical data Alcohol by volume: 11.50%vol.

Total acidity: 3,75 g/l

pH: 2,97

Dosage: 5,00 g/l

Ageing According to Vintage