

TREPAT

D.O. CAVA



The creation of the base wine

The grape variety used to create the base wine for this Cava is the black Trepat.

The Trepat was selected for the particular characteristics which it brings to both still wines and Cavas.

It is a variety which is indigenous to the DO region of Conca de Barbera in the Province of Tarragona.

There are only 1.000 hectares planted in all of Catalunya. These particular characteristics do not simply stem from the winemaking process and its ageing, but also have their origins in the soils, the climate and the vineyards.

Harvest begins at the end of September, and ends in the first half of October. Although it is a black grape it was vinified using the technology specific to white base wines for Cava.

The grapes are destalked and transferred to pneumatic presses, but no pressure is exerted, to extract only the free run juice, almost without skin maceration to produce a very pale pink juice.

This is left to settle naturally over a 24 hour period to allow any solid matter to drop to the bottom of the tank. Once it is bright, it is transferred to the fermentation vessels.

The fermentation is carried out at a controlled temperature of between 14 and 16°C in stainless steel tanks using selected yeast strains from the Freixenet collection.

Fermentation in these tanks lasts between 10 and 12 days, and once it is complete the young wine is racked, clarified and prepared for bottling, which is when the secondary fermentation and ageing process will begin.

Blend Trepat

Tasting note

The mousse is fine and well developed, rising quickly in the glass. Outstanding fine and delicate aromas harmonized with citrus aromas, pulpy fruit (peach, apricot), tropical (pineapple), white fruit and subtle aromas of bakery and yeast.

Attractive and rounded on the palate, again with pleasant rounded red fruit flavours, a gentle acidity and a fine, clean, elegant finish. An aromatic, enjoyable, light, bright easy drinking cava.

Analysis

Alcohol: 11,50% Vol.

Total acidity: 4,00 g/l

pH: 3,00

Dosage: 9 g/l

Ageing Length of aging in bottle will vary according to vintage.