



#### VARIETIES

40% Xarel·lo

25% Macabeo

20% Chardonnay

15% Parellada

#### SERVING TEMPERATURE:

6°C-7°C

#### ANALYTICAL DATA

ALCOHOL LEVEL: 12% vol.

ACIDITY: 6.1 g/l tartaric acid

TOTAL SUGAR: 8 g/l.

pH: 2,98

## MARQUES DE GELIDA EXCLUSIVE

BRUT RESERVA 2014

CAVA PENEDÈS · COSTERS DE L'ANOIA

*The most international of our cavas. The predominance of Xarel·lo, its elegance, balance and freshness, have made it an exclusive product among Cava lovers around the world.*

#### VITICULTURE

The best vineyards have been selected for each variety. Macabeo from the Can Simón estate, Xarel·lo from Can Prats, in Sant Llorenç d'Hortons, Parellada from Can Castany and Chardonnay from Can Miquel de les Planes, in Gelida, in the privileged zone of Espiells. From these 10 hectares, the best grapes with optimum ripeness and acidity are obtained.

Planted: between 1955 and 1990.

Nr. of vines per hectare: 3.500/ha.

Training system: head pruned and trellis.

Calcareous Sandy soil. South-east facing.

#### HARVEST 2014

The 2014 vintage began with a very warm fall that extended the period of energy reserves of the vine. Rainfall meant that the water capacity of the soil was complete. The winter was dry and very warm, causing an advanced budding of the strain. Spring, with vegetative development, was warm and very dry. A vegetative cycle with little water produced a greater concentration in the grapes and a drop in production. Sporadic rainfall in July and at the beginning of August favored a good ripening of the grapes. The harvest was not particularly productive but of good quality with a high acidity for our wines.

#### VINIFICATION

Manual harvest. Rapid entry into cellar by gravity. Pressed at low pressure with a 50 % extraction of free-run juice. Fermentation in small tanks at controlled temperature. Aging in bottle for more than 36 months.

#### TASTING NOTE

Yellow straw colour with hints of green. Fine and persistent bubbles. Clean fresh aroma, with nuances of apple and bakery obtained during ageing. Dry and balanced. Delicate, elegant and complex with a long finish.