

# Conde de Subirats Brut N/V (sparkling)



**Winery:** Conde de Subirats

**Region:** Cava D.O.

**Grapes:** 55% Macabeo, 40% Parellada, 5% Chardonnay

**Winery:** The vineyards for this winery once belonged to the Subirats Castle, hence Conde de Subirats. As a commercial concern, the winery was started in 1948. In 1990 and 1991 the current vineyards were purchased and planted, including Chardonnay, a rarity at that time. A new winery building with the latest winemaking technology was started in 2003 with construction being completed in 2005. The estate vineyards are planted predominantly to Chardonnay, with lesser amounts of Pinot Noir, Macabeo, Xarel-lo and Parellada. Farming the vineyards is conducted vine by vine, with each vine getting differing amount of pruning, leaf thinning

and irrigation based on a technical analysis of the soils and exposition of the vineyards.

**Wine:** This wine is produced from grapes grown in the heart of Sant Sadurni d'Anoia, the birthplace of Cava, among the high altitude hills of the subregion of Espiells. The grapes are harvested early to maintain naturally fresh, crisp acidity and are then fermented, separately in temperature controlled stainless steel to maintain the optimum of bright fruit aromas. The base wines are then blended and bottled with a bit of yeast to age for 18 months on lees prior to disgorging. The dosage is made with the most neutral flavored liquor to allow the flavor of the original grapes to shine. Total residual sugar: 10.5 grs/liter.

## Reviews:

“The Non-Vintage Conde de Subirats Brut is produced from hand-harvested estate fruit. It offers an attractive biscuity bouquet with notes of white fruits and mineral. Just off-dry with crisp acidity, the wine has a clean, refreshing finish.”

**88 points** *Wine Advocate* issue 181 posted May '09

“Greenish straw, with tiny bubbles. Intensely spiced aromas of lime zest, green apple, chalk and orange peel. Tangy, finely etched citrus and orchard fruit flavors are very pure, with a dusty mineral bite adding grip. Pretty uncompromising for this price point, finishing with good cut and a bitter citrus edge.”

**88 points** *International Wine Cellar Bonus Feature* The Best Choices in Cava, Feb. 2010



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