

# Bella Conchi

*D.O. CAVA - Comtats De Barcelona*

## Brut Imperial 2018

*Do you know better places than Barcelona, Bilbao, Madrid or Sevilla to enjoy the unique Spanish way of life? Fashion, flair, architecture, friends, tapas and elegance; "Art de Vivre" in Spain is a daily luxury at your reach. Bella Conchi is a refreshing pleasure to join together all your good moments with friends and family. We have selected for you the best grapes to craft these Cava's and want to share them with you. Cava is a traditional method sparkling wine, the second fermentation occurs in the bottle and the wine ages on its fine lees. Fine bubbles are created naturally in the bottle and these wines are great for pairing with any type of cuisine.*

### The harvest

The 2018 vintage for Cava can be defined as a crop of return to normalisation in terms of production volumes. The effort and professionalism of the wine growing sector managed to keep down the attacks of mildew and the result was reflected in a harvest of very good quality.

### Vinification

Grapes are harvested at night to avoid high temperatures and premature fermentations. They are quickly transported to the winemaking cellar and refrigerated at 10°C to avoid the colour of the skins dyeing the must. Once the must is pressed and each variety has fermented separately at a constant 16°C to preserve its primary aromas, the must is blended and bottled along with the base wine, to which the yeast and sugar are added to produce the formation of bubbles in the bottle. For the second fermentation, the bottles are kept in underground cellars at a constant 15°-17°C where the wine is in contact with the lees.

### The ageing

This Cava spends a minimum of 22 months in the bottle. After this period, sediments are decanted naturally and removed with a minimum loss of sparkling wine and expedition liqueur is added.

### Tasting notes

**Colour:** Pale yellow with green tones. Good release of fine and persistent bubbles, that raise slowly.

**Nose:** Fine, fresh and fruity nose, with good intensity. Pleasant aromas of bakery products in background thanks to the 22 months bottle ageing on the lees.

**Palate:** Fresh, warm, pleasant and round, with a long finish. Well structured in the mouth, fresh and with a long and smooth aftertaste. Clean, complex and balanced. Creamy and reminiscent of mature fruit.

**Food pairing:** This sparkling wine is perfect as an aperitif as well as an accompaniment for salads, rice and fish dishes. Pairs well with more elaborate cuisine, dishes with sauces and cheese, thanks to its complexity resulting from the 22 months bottle ageing on the

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*Grands*  
Spanish Fine Wines

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BELLA CONCHI



## Technical data

Varietals	40% Xarel·lo, 30% Macabeo, 20% Parellada, 10% Chardonnay.
Vine Age	25 Years Average.
Time in Bottle	Minimum 22 Months.
Alcohol content (vol)	12% vol
Acidity total (gr/l)	5,6g/L
pH	3.07
SO2 free (mg/l)	17mg/L
Residual sugar (gr/l)	6g/L (±10% tolerance)
Suggested serving temperature	6-8°C
Winemaker	Joan Rabadà.