

Bella Conchi

D.O. CAVA - Comtats De Barcelona

Brut Reserva 2022

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 occur's in the bottle and the wine ages on it's 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 weather conditions during the 2022 harvest were characterized by high temperatures and successive heat waves that were experienced at the end of spring and beginning of summer 2022. They were higher than normal, therefore, they conditioned an advance of the harvest compared to the previous year. They also marked a notable reduction in production volume of approximately 28%. Likewise, it was a shorter harvest in time, since the later varieties also advanced their maturation and were harvested before the dates on which they are usually carried out. However, the phytosanitary status of the grape was very good and excellent quality was achieved. A very good level of alcoholic strength and adequate phenolic maturity and acidity were obtained. The quality of the fruit shows ideal acidity and sugar to produce good wines and cavas, of high concentration and very clean aroma

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 20 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: Brilliant green and gold color. Elegant with fine bubbles.

Nose: Good intensity with fruit aromas and toasted nuances.

Palate: Fresh, warm, pleasant and round, with a long finish.

Food pairing: This sparkling wine is perfect as an aperitif as well as an accompaniment for salads, rice and light fish dishes as well as more elaborate dishes thanks to the 15 months bottle ageing on the lees.

AR A E X
Grands
Spanish Fine Wines

BC

BELLA CONCHI



Technical data

Varietals	30% Xarel.lo, 30% Parellada, 30% Macabeo, 10% Chardonnay.
Vine Age	Over 15 Years.
Fermentation Temperature	16°C
Fermentation & Maceration Period	9 Days.
Time in Bottle	Minimum 20 Months. (Cava de Guarda Superior)
Alcohol content (vol)	11,5% vol
Acidity total (gr/l)	5,6g/L
pH	3.04
SO2 free (mg/l)	14mg/L
Residual sugar (gr/l)	10g/L (±10% tolerance)
Suggested serving temperature	6-8°C
Winemaker	Joan Rabadà.