

Bella Conchi

D.O. CAVA - Comtats De Barcelona

Brut Selección

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

Starts at the end of August and extends till the end of October. It is usually carried out manually and the grapes are transported to the winemaking cellar in boxes containing 25-30 kgs or in small stainless steel trailers when the vineyard is close to the cellar.

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 12 months in the bottle. After this period, sediments are decanted naturally and removed and expedition liqueur is added.

Tasting notes

Colour: Brilliant green and gold colour. 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.



AR A E X
Grands
Spanish Fine Wines

BC
BELLA CONCHI

Technical data

Varietals	30% Xarel·lo, 30% Macabeo, 30% Parellada, 10% Chardonnay.
Vine Age	Over 10 Years.
Fermentation Temperature	16°C
Fermentation & Maceration Period	9 Days.
Time in Bottle	Minimum 12 Months.
Alcohol content (vol)	11,5% vol
Acidity total (gr/l)	5,6g/L
pH	3.06
SO2 free (mg/l)	14mg/L
Residual sugar (gr/l)	10g/L (±10% tolerance).
Suggested serving temperature	6-8°C
Winemaker	Joan Rabadá.



JAMES SUCKLING
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