

# Gran Sello

*D.O. CAVA - Comtats De Barcelona*

## Brut Organic

The Gran Sello range emerged in order to translate 28 years of passion at ARAEX Grands into wines that offer the best Tempranillo and other indigenous varieties for still wines and for Cava (Comtats de Barcelona sub-zone). The wines express well each terroir, melded with intense aromas from the fruit, yielding elegance and concentration of full, fresh and well balanced flavours. The vineyards of Gran Sello for still wines are located to the southeast of Madrid, in Toledo, and for Cava in Vila Rodona (Alt Penedès). At an altitude of over 757 meters above sea level, this part of Toledo is considered cooler than the rest of Central Spain, which allows us to produce fresh, well balanced still wines. The same applies to our Cava, the vineyards are at above average altitude in Tarragona's high ground and the resulting sparkling wines are excellent. These Cavas are made in the Comtats de Barcelona sub-zone, considered the best terroir in Spain to grow Cava. The Gran Sello family of wines have a common base: at least 70-90% of the blends are made with indigenous Spanish grape varieties.

### 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

Our organically grown old vine 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. For the second fermentation, the bottles are kept in underground cellars at a constant 15°-17°C where they are in contact with their lees.

### The ageing

This Cava spends a minimum of 12 months in the bottle. After this period, sediments are decanted naturally and removed and the 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.

ARAEX  
*Grands*  
Spanish Fine Wines

GRAN SELLO



## Technical data

|                                  |   |
|----------------------------------|---|
| Varietals                        | 30% Xarel, 30% Parellada, 30% Macabeo, 10% Chardonnay       |
| Vine Age                         | More than 20 years on average                               |
| Vineyards                        | Organic certified old vineyards in the best part of Penedès |
| Fermentation Temperature         | 26°C  |
| Fermentation & Maceration Period | 15 Days   |
| Time in Bottle                   | Minimum 12 Months   |
| Alcohol content (vol)            | 11,5% vol   |
| Acidity total (gr/l)             | 5,12g/L   |
| pH                               | 3,55  |
| SO2 free (mg/l)                  | 28mg/l  |
| Residual sugar (gr/l)            | 12g/L (±10% tolerance)                                      |
| Suggested serving temperature    | 8-12°C  |
| Winemaker                        | Joan Rabadà   |