

Villa Conchi

D.O. CAVA - Comtats De Barcelona

Brut Organic

Villa Conchi is the Ruiz de Galarreta family's country home named so in honour of Conchi, the matriarch. Villa Conchi is not only a modern and elegant Cava expressing the best that Spain can offer, it is also a tribute to a woman who inspired many with her elegance and distinction and who happened to love quality sparkling wines. Javier searched Catalonia to find the ideal partner capable of producing an elegant, fresh sparkling wine - a "different" Cava - as it is this region that grows the best quality at higher altitudes. In the heart of the Alt Penedès, he discovered the quality vineyards he was looking for near Vila Rodona (Tarragona). All crafted in the best Spanish Cava producing sub-region - Comtats de Barcelona.

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 the lees.

The ageing

This Cava spends a minimum of 12 months in the bottle, rendering this a "Cava de Guarda" category product. 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, elaborate rice and light fish dishes.



AR A E X
Grands
Spanish Fine Wines



Villa Conchi

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 (Cava de Guarda).
Alcohol content (vol)	11,5% vol
Acidity total (gr/l)	5,12 g/L
pH	3.5
SO2 free (mg/l)	26 mg/L
Residual sugar (gr/l)	12 g/L (±10% tolerance)
Suggested serving temperature	8-12°C
Winemaker	Joan Rabadà.