

# Villa Conchi

*D.O. CAVA - Comtats De Barcelona*

## Brut Rose

*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

Grapes are harvested at night to avoid high temperatures and premature fermentations. They are quickly transported to the winemaking cellar and refrigerated at 15°C. The best quality must is obtained by pressing the grapes lightly, so it does not contain tannic materials that confer sourness to the wine. Once the must has been filtrated, yeasts are added to the base wine to start the fermentation process at a constant 16°C to preserve its primary aromas. For the second fermentation, the bottles are stored 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 with a minimum loss of sparkling wine and expedition liqueur is added.

### Tasting notes

**Colour:** Attractive, cherry-red colour. Fine and persistent bubbles.

**Nose:** Good intensity with clean aromas of ripe red fruit.

**Palate:** Fresh, fruity, pleasant, with good structure and medium intensity.

**Food pairing:** This sparkling wine is perfect as an aperitif as well as an accompaniment for salads, rice, seafood and light fish dishes.



AR A E X  
*Grands*  
Spanish Fine Wines



*Villa Conchi*

## Technical data

Varietals	100% Trepat.
Vine Age	Over 10 Years.
Fermentation Temperature	16°C
Fermentation & Maceration Period	9 Days.
Time in Bottle	Minimum 12 Months (Cava de Guarda).
Alcohol content (vol)	11,5% vol
Acidity total (gr/l)	5,4 g/L
pH	3.05
SO2 free (mg/l)	14 mg/L
Residual sugar (gr/l)	10 g/L (±10% tolerance)
Suggested serving temperature	6-8°C
Winemaker	Joan Rabadà.



JAMES SUCKLING  
- 2020 USA



IWC - 2016 UK



CONCOURS  
MONDIAL DE  
BRUXELLES