

Villa Conchi

D.O. CAVA - Comtats De Barcelona

Extra Brut Imperial 2022

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

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 22 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: Pale yellow with green tones. Good release of fine and persistent bubbles, that raise slowly.

Nose: Fine, fresh and fruity nose, with good intensity. Pleasant aromas of bakery products in background thanks to the 22 months bottle ageing on the lees.

Palate: Fresh, warm, pleasant and round, with a long finish. Well structured in the mouth, fresh and with a long and smooth aftertaste. Clean, complex and balanced. Creamy and reminiscent of mature fruit.

Food pairing: This sparkling wine is perfect as an aperitif as well as an accompaniment for salads, rice and fish dishes. Pairs well with more elaborate cuisine, dishes with sauces and cheese, thanks to its complexity resulting from the 22 months bottle ageing on the

AR A E X
Grands
Spanish Fine Wines



Villa Conchi



Technical data

Varietals	Xarel·lo 40% Macabeo 30% Parellada 20% Chardonnay 10%.
Vine Age	25 Years Average.
Fermentation Temperature	16°C
Fermentation & Maceration Period	9 Days.
Time in Bottle	Minimum 22 Months.
Alcohol content (vol)	12% vol
Acidity total (gr/l)	5,6g/L
pH	3.07
SO2 free (mg/l)	17mg/L
Residual sugar (gr/l)	6g/L (±10% tolerance)
Suggested serving temperature	6-8°C
Winemaker	Joan Rabadà.