

# Villa Conchi

*D.O. CAVA - Comtats De Barcelona*

## Gran Reserva Brut Nature 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. For the second fermentation, the bottles are stored 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 30 months in the bottle, rendering this a "Cava de Guarda Superior" 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:** Intense yellow with golden to old gold reflections.

**Nose:** High intensity aroma, baked apple, dried apricot, toasted (hazelnut) and pleasant pastry notes (brioche, butter) with a finish of smoked and toasted touches (as it ages in the bottle).

**Palate:** Fresh, warm, pleasant and round, with a long finish. Its long aging on the lees makes it a structured and silky Cava, persistent in the mouth and with a well-integrated bubble.

**Food pairing:** This sparkling wine is perfect as an aperitif as well as to accompany elaborate salads, rice and fish dishes. However, the long ageing and contact with the lees makes it a perfect companion for "haute cuisine" dishes as well as with cheese.

AR A E X  
*Grands*  
Spanish Fine Wines



*Villa Conchi*



## Technical data

Varietals	30% Xarel, 30% Macabeo, 30% Parellada, 10% Chardonnay
Vine Age	40 Years Average
Vineyards	Oldest parts of the Alt Penedès.
Fermentation Temperature	14-16°C
Time in Bottle	Minimum 30 Months (Cava de Guarda Superior).
Alcohol content (vol)	12% vol
Acidity total (gr/l)	5,45 g/L
pH	3,08
SO2 free (mg/l)	19 mg/l
Residual sugar (gr/l)	6 g/L (±10% tolerance)
Suggested serving temperature	10-12°C
Winemaker	Joan Rabadà