

Pinord, Cava '+ & + Seleccion' Brut NV



Awards

Silver, SWA, 2018

Refreshing citrus flavours of lemon, crisp and elegant.

Producer Note

The story of Bodegas Pinord started more than 150 years ago, when the Tetas family began to make wines on their estate at Sant Cugat Sesgarrigues. In 1942, Josep Maria Tetas created the current winery in Vilafranca del Penedès, just four kilometres from the original estate. Josep was an inquisitive and enterprising man; he produced the first pearl wine in Spain. Since then, the estate has grown to be one of the most prestigious in Penedès and the family name has become inseparably linked to premium Penedès wine. Currently run by two generations of the Tetas family, they have the facilities to produce over five million bottles a year, while retaining the family integrity and quality standards for which they have become globally well-known. Their award-winning Cava '+&+' stands for 'More and More', which represents the unparalleled drinkability of this crisp and refreshing sparkling wine.

Vineyard

The Penedès district is situated between Barcelona and Tarragona in Catalonia, North Eastern Spain, and takes its name not from a town or village, but from a former administrative area which covered the hilly coastal area. The mountains of Montserrat mark the border to the north and the Mediterranean Sea to the south. The mild Mediterranean climate is ideal for growing vines, with warm summers, mild winters and moderate rainfall - there is evidence that the Romans planted vineyards here. Due to the complex topography of the coastal hills, the microclimates are varied, the slightly wetter weather in the valleys means that there is no need for irrigation. The soil compositions range from chalky-clay to sandstone with distinct differences in depth. This Cava is produced from the native varieties of XareHo, Macabeo and Parellada. Xarello, sometimes hyphenated as XareHo, is a light skinned native Catalan grape, noted for bringing high acidity to the blend, an essential characteristic in sparkling wine, along with refreshing citrusy flavours. Macabeo is a synonym for Viura and produces fresh, floral and aromatic wines, while Parellada flourishes in higher altitude sites where it retains acidity and brings complementary notes of blossom and green apple.

Winemaking

The carefully selected grapes were fermented with selected yeasts at controlled temperatures of 18 to 20°C. Fermentation took place in stainless steel vats to obtain purity of fruit and maximum aromas. Vinified according to the Traditional Method; the secondary fermentation took place in bottles, which were stored horizontally to maximise contact with the lees, imparting complexity and volume to the resulting wine. Disgorging took place after 12 months.

Tasting Note

A crisp, light and enjoyable Cava, with refreshing citrus and green apple notes leading to a delightfully elegant and lively finish.

Grape

XareHo 50%, Macabeo 30%, Parellada 20%



Winemaker:	Mireia Tetas Jose
Region:	Catalonia
Sub region:	Penedès
Country:	Spain
Alcohol:	11.5%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	9
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic:	No
Biodynamic:	No
Product Code:	63778NVA
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Mushroom Cork