

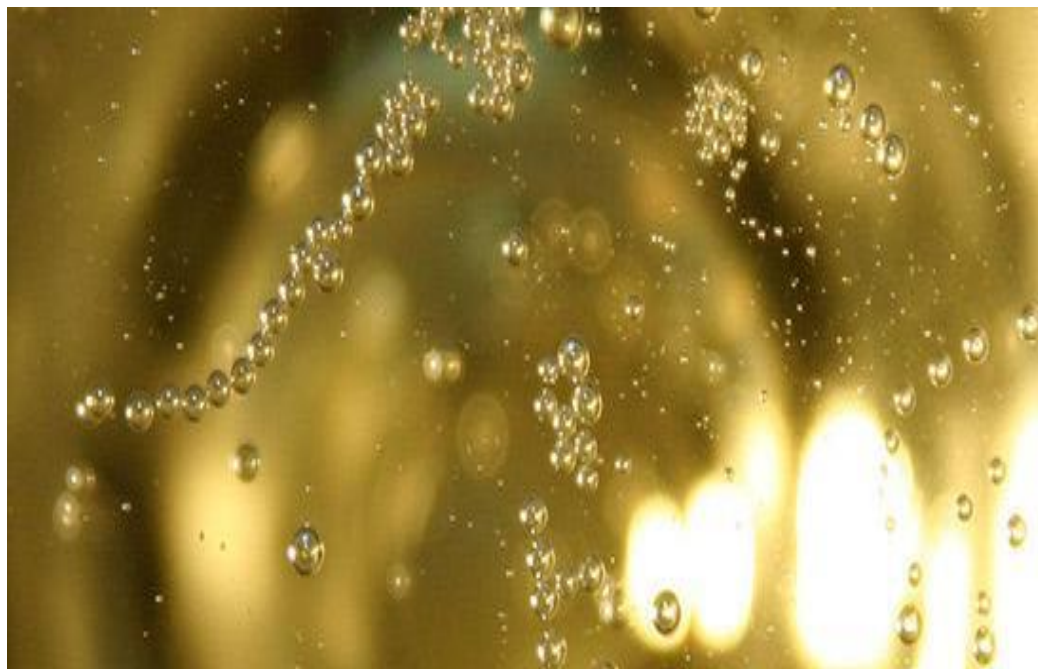
A Classic is born. Classic Penedès

Asse, 19 november 2015

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Introductie



Welkom

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Agenda

1. Wat
2. Waar
3. Waarom
4. Wie
5. Hoe
6. Biologische wijnbouw
7. Enkele cijfers
8. Enkele weetjes
9. Wijnen
10. Afsluiter

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Wat

- 1. Nieuwe appellatie in Penedès
- 2. D.O. Penedès sprankling
- 3. Classic Penedès is zijn naam



Waar

- Ten zuiden van Barcelona.
- Penedès wordt opgedeeld in:
 - laag Penedès
 - midden Penedès
 - hoog Penedès

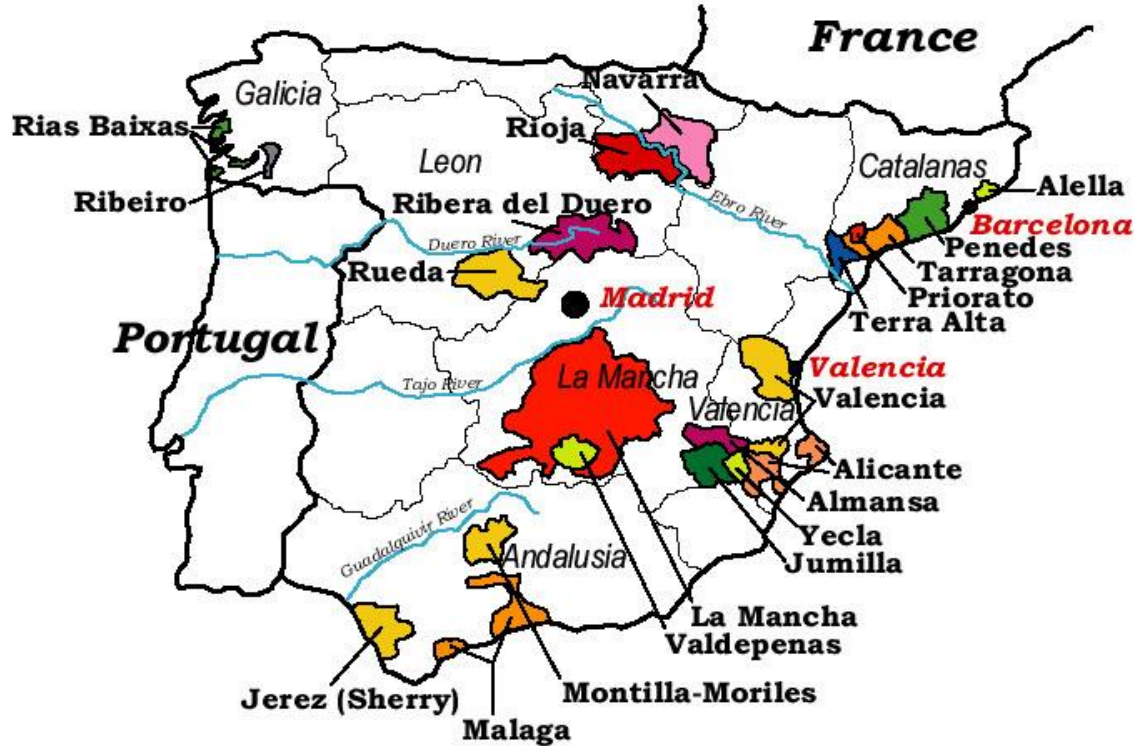
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Waar

Society of Wine Educators Study Guide

Spain



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Waar

- Laag Penedès : - bij de kust
- warm en droog klimaat
- Midden Penedès : - achter een bergrug
- brede vallei
- koeler klimaat
- 200m boven de zee
- klei-en kalksteen

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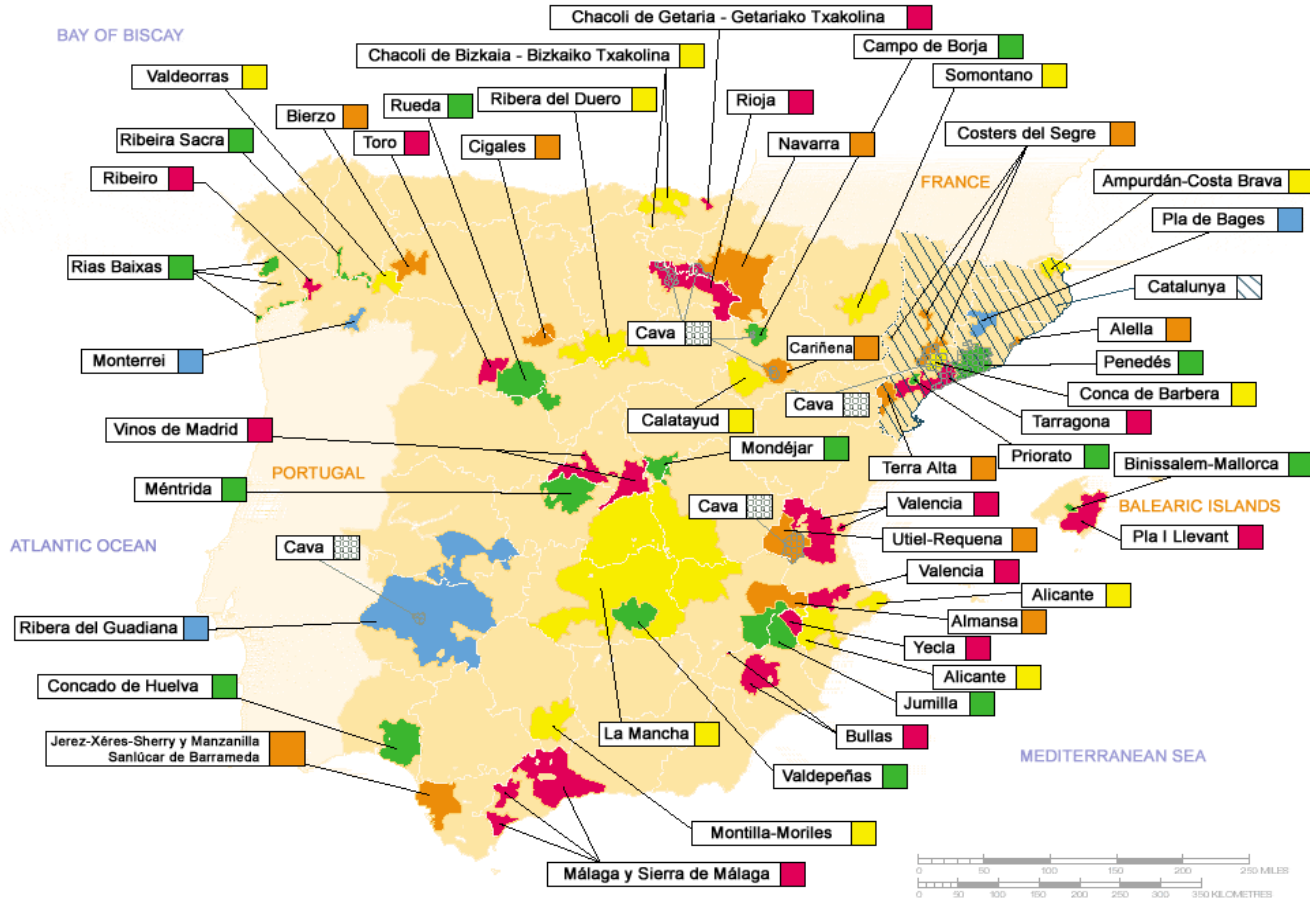
Waar

- Hoog Penedes : - uitgesproken heuvelachtig
 - vrij koel klimaat
 - 500m - 800m boven de zee
 - voornamelijk kalksteen

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Waar



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13 wijnen

1. Colet tradicional 2012 extra brut
2. Balma 2012
3. Aymar brut nature reserva 2013
4. Mas comtal brut reserva 2013
5. At Roca brut reserva 2013
6. Loxarel saniger brut reserva

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13 wijnen

7. Albet i Noya brut reserva 2011
8. Mas comtal Joan Mila brut nature 2012
9. Colet gran reserva
10. Albet i Noya brut 21reserva 2012
11. Argila Mas Bertran 2012
12. Loxarel gran elisenda 2011
13. Torre Del Veguer Marta 2013

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Eerste glas vullen



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Colet

- Familie bedrijf
- Sinds 1783
- Wijngaarden tussen Sant Marti Sarroca & Pacs del Penedès
- tussen de 110 en 120.000 flessen
- Wijnen met een puur en natuurlijk karakter



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TRADICIONAL EXTRA BRUT

PENEDÈS TRADITIONAL METHOD SPARKLING WINE

55% XAREL-LO
35% MACABEU
10% PARELLADA

First vintage: 1994
Time ageing on lees: 30 months
Average annual production: 50.000 bottles

Traditional could be considered as the more ortodox of the sparkling wines we produce at Colet, bearing in mind the vines that compose the blend and the area where we are. After understanding the characteristics of the wine that has been done since ever in our territory, we try to offer our personal version of it giving to tradition our personal cut, prioritizing the fruit-driven side and the natural acidity given by the vine than trying to give priority to long term periods of ageing and strong taste of yeasts. This label covers almost half part of the whole annual production and for that reason we focus on it an important part of our energies, in order to offer our customers a very interesting wine in his segment, very useful with gastronomy, and for his delicacy and freshness very suitable as an aperitif, in receptions and in many other moments.

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Waarom

- Verzet tegen de massaproductie
- Kwaliteit belangrijker dan volume
- Kwaliteit en oorsprong (Penedès) waarborgen
- Respect voor het terroir
- De kennis en de passie van het wijn maken in de verf zetten

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Wie (15)

- Addaia Celler
- **Albet I Noya**
- **AT Roca**
- **Bodegas Torre Del Veguer**
- Bonans
- Can Morral del Moli
- **Castell de Pujades**
- Clos Lentiscus
- **Colet**
- **Loxarel**
- **Mas Bertran**
- Masia Colomé
- **Mas Comtal**
- Mas dels Clavers
- Puig-Romeu

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Mas Bertran

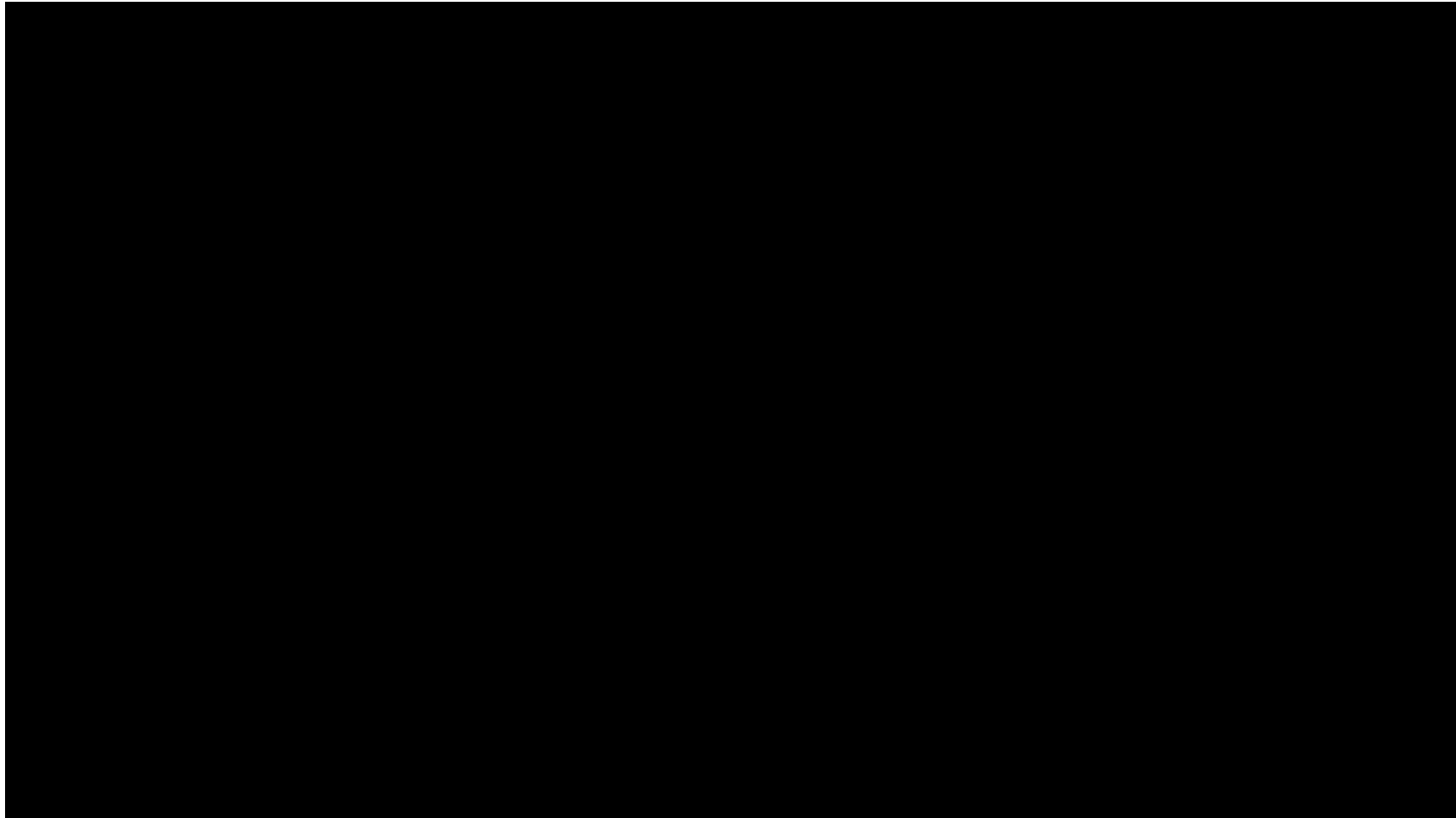
- Familiebedrijf
- De derde generatie :Evi en Santi Ventura
- Sant Marti Sarroca
- Evenwicht tussen moderne technologieën en traditionele methodes



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Mas Bertan



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balma

An undeniable imprint from The Penedés in quality wines and sparkling wine with xarel-lo, macabeu, parellada and sumoll being the main protagonists. A constant watch over the process of elaboration. The coexistence of state of the art technologies with traditional methods



VINEYARD

Region	Penedés
Production Year	2012
Grape Varieties	45 % xarel-lo 30% macabeu 25% parellada
Age of the vines	40 years
Harvest	Manual

VINIFICATION

Elaboration	Destemming and sorting table
Fermentation	Stainless still. Thermo regulated 14-15 °C. Fermentation 45 days
Ageing	From 24 months on the lees
Bottling Date	March 2013
Annual Production	55.000 bottles

ANALYTICAL DATA

Alcohol	12.10 % vol.
Total Sulfur	48 mg /L
Total acidity	5.6 g /L exp. tartaric acid
Residual sugar	1,4 g/L
Dosage	No addition

TASTING NOTES

Color	Pale yellow, clean and bright
Bouquet	Clean, intense and aromatic. Reminds of mature fruit and aging. White fruits smell (pear and peach) and tropical fruits closely linked to hints of brown glaze
Palate	Dry with slightly bitter ends. Spacious, well-structured with a slight well-integrated bubble. White fruit, citrus and dairy good match. Fresh and long aftertaste

FOOD PAIRING

Recommended for snacks, appetizers, rice, fish and poultry

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Hoe

- Biologisch geteelde druiven, gecontroleerd door het CCPAE (Consell Català de la producció agrària ecológica)
- Afkomstig uit DO Penedés
- Productie gebeurt in kelders in Penedès
- 3,5bar druk op de fles
- Bij de tweede gisting mag het alcoholpercentage max1,5% vol stijgen

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Hoe

- Minstens 15 maanden “sur lattes”
- Bij het toevoegen van de liqueur d’expédition mag het alcoholpercentage maximaal 0,5% vol stijgen
- Flessen van 20cl, 37,5cl of 3l zijn eveneens toegelaten
- Het gebruik van CO2 is verboden

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Hoe

- De variante " Methode Ancestral" is toegestaan
- Voorwaarden:
 - Geen toevoeging van suikers
 - Minstens 4 jaar "sur lattes "
 - Natuurlijke kurk
 - Etiket 'no degollat'of 'no degorgat' vermeld



Castell De Pujades

- Castellví de la Marca
- Alt Penedès
- 100.000 flessen



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AYMAR

CASTELL de PUJADES



Denominació d' Origen: DO.Penedès / CLÀSSIC PENEDÈS

Mètode: Tradicional "Champenoise"

Producció: 100.000 ampolles

Tipus: Brut Nature

Criança: Reserva (Min. 16 mesos)

Anyada: 2013

Viticultura: Ecològica

Cupatge: 50% Xarel·lo, 25% Macabeu, 25% Parellada

Grau Alcohòlic.: 11,5% vol.

Ph: 3,3

Acidesa total: 5,5 gr/l

Sucre: 1,3gr/l

Vinificació: Collita i selecció manual del raïm. Fermentació de 25 dies a 18°C en tines d'acer inoxidable. Segona fermentació i criança en ampolla durant mínim 15 mesos amb les seves pròpies mares seguint el mètode tradicional "Champenoise". Estabilitzat amb fred.

Degollament: a la contra etiqueta i figura la data de degollament

Nota de cata: *Color*, daurat pàl·lid amb matisos verdosos; *Escuma*, fina i viva, de petites bombolles amb bon despreniment, formant una corona abundant i persistent; *Aroma*, intens, afruitat, amb tocs d' albercoc i fruit de la passió, lligats a un fons de llevat fresc que ens recorda el pa acabat de sortir del forn; *Gust*, molt fresc, harmoniós i ben estructurat, amb notes de pa i llevats en un atac inicial, seguit per tocs cítrics que evocuen al pomelo i la llima. Retro-gust llarg i persistent, mantenint una sensació fresca unida a un lleugeríssim toc amarg.

Consum: *Conservació*, en absència de llum preferiblement, en posició vertical i a una temperatura no inferior a 5°C i en cap cas superior als 20 °C; *Evolució*, a punt per a ésser consumit; *Temperatura*, la temperatura ideal de servei es entre els 4 i 6 °C; *Gastronomia*, resulta ideal per maridar amb plats de pasta, fumats, aus rostides, carns i peixos poc condimentats o amb salses lleugeres.

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Biologische wijnbouw

- Kwaliteit van biologische wijn begint in de wijngaard



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Biologische wijnbouw

Enkele voorbeelden van mogelijke handelingen

- groene compost
- inzaaien van verschillende grassen
- “sexuele verwarring” tegen cochylis
- mengsel van paardenstaart en brandnetels
- groen snoeien
- enz...

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Mas Comtal



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Mas Comtal

- Familiebedrijf: familie Milà
- 40 hectare wijngaard
- Nabij Vilafranca del Penedès
- Zicht op de montserrat



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MAS COMTAL

BRUT · RESERVA 2013

Mas Comtal

Unlike all sparkling wines covered by DO Cava (an artificial region that includes almost all wine-producing Catalonia and small "islands" where there is a producer: Requena, Valencian Community, Rioja, Navarra and Extremadura), our sparkling wines are produced in a specified region. This case concerns a wine with a secondary fermentation, a blend of Xarel-lo with Chardonnay. The Xarel-lo comes from the oldest vines in the vineyard - between 60 and 85 years old.



Appellation Penedès

Harvest 2013

Grape Varieties 70% Xarel.lo, 30% Chardonnay

VINIFICATION

Fermentation In restored underground tanks. Thermo regulated 14-16 °C. Fermentation 22 days.

Elaboration Traditional method. Secondary fermentation in bottle.

First ageing On the lees until January 2014.

Second ageing A minimum of 18 months between tirage and degorging date

Date of tirage 03/02/2014

Date of disgorgement: Specified on the back label

Production 10.504 bottles 75 cl.

ANALYTICAL DATA

Alcohol : 12.0% vol.

Total tartaric acidity: 6.6 g/L.

Total sulphur dioxide: 69 mg/L

Residual sugar: 5.30 g/L.

SOMMELIER NOTES

Color: Bright yellow color .

Bouquet Fresh fruit , dried flowers, medium intensity.

Palate Fruity, spicy, easy to drink.

PAIRING AND SERVING

For drinking throughout the meal from appetizers to desserts. Goes perfectly with appetizers, smoked meats, sausage, fish, shellfish, etc. Pairs perfectly with meat in general and particularly roast, and unquestionably a good accompaniment for salads.

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Enkele cijfers

- Verworven alcoholgehalte in volume: minimaal 11%, maximaal 13%
- Totale zuurgraad(uitgedrukt in wijnsteenzuur) ten minste 5gr/l
- Reducerende droge stof:min 12gr/l max 22gr/l
- Vluchtige zuurgraad (in azijnzuur uitgedrukt) 0,8 gr/l

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Enkele cijfers

- Ash residu: min 0,70gr/l max 2gr/l
- PH: minimaal 2,8 ,maximaal 3,4
- Overdruk :minaal 3,5 bar bij 20°

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At Roca

- Project van Agustí Torello Sibill
- Wijnmaker: Agustí Torelló Roca
- Wijngoed Bonastre, een oude boerderij XVI eeuw
- Sant Sadurní d'Anoia



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D.O. Clàssic Penedès: Mètode tradicional

Tipus: Brut

Criança: Reserva (Mín.18 mesos)

Anyada: 2013

Viticultura: Ecològica

Cupatge: 52% Macabeu 27% Xarel.lo, 21% Parellada

Alc.: 12% Vol.

A.T.: 6 gr/l.

Ph: 3,10

A.V.: 0,18

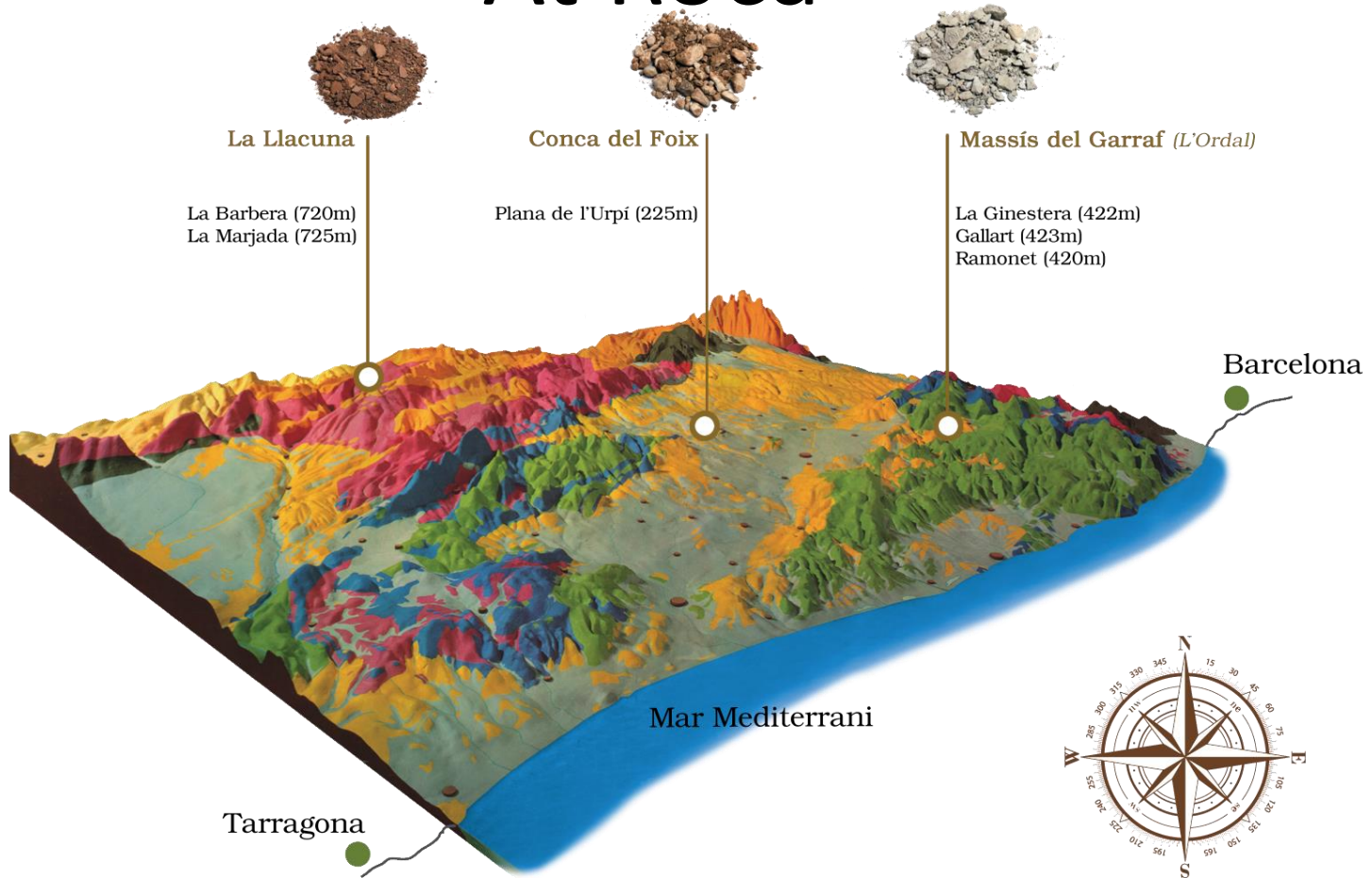
Sucre: 4 gr/l.



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At Roca



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Enkele weetjes

- De belangrijkste soorten witte druiven die gebruikt worden zijn:
 - **Macabeo**: brengt zoetheid en geur
 - **Xarel-lo**: geeft body en structuur
 - **Parellada**: geeft finesse, frisheid en aroma
 - **Chardonnay**: geeft volheid en aroma



Enkele weetjes

- Van zeer droog naar zoet zijn er 7 categorieën
 - **Brut nature** : zonder toevoeging van suiker
 - **Extra brut** : niet meer dan 6 gram per liter
 - **Brut** : 6 tot 15 gram per liter
 - **Extra seco** : 17 tot 35 gram per liter
 - **Semi-seco** : 33 tot 50 gram per liter
 - **Dulce** : meer dan 50 gram per liter

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Enkele weetjes

- “Reserva” kan worden toegevoegd wanneer de wijn een langere periode “sur lattes” heeft doorgebracht
- Vb “reserva5”
- Vanaf 3 tot 15 jaar



Loxarel

- De roeping en geesteskind van Josep Mitjans
- Sinds 1987
- Familiebedrijf
- 40 hectare
- Biodynamisch
- Vilobí del Penedès in de omgeving van Pla de Manlleu,
- Xarel-lo

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Loxarel

- Meststof
- ontbladeren



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Xarello-macabeu-Parellada

15 maanden "sur lattes"

Dosage: 5gr/l



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Albet i Noya

- Een van de grote 'success stories' van het Spaanse wijnlandschap.
- Pionier van de biowijnen
- Meer dan 100 hectare wijngaard
- Sinds 1978
- gelegen in de Costers del Ordal, tussen de vlaktes rond Vilafranca en de bergen van de Garraf.

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ALBET i NOYA

PIONERS EN VINYES I VINS ECOLÒGICS



BRUT RESERVA

Vintage
2011

Production
60.200 bottles

Grape Varieties
Xarel·lo, Chardonnay, Macabeu, Parellada..

Winemaking
Manual harvest and selection. Fermented for 26 days at 15°C. Second fermentation following the "Champenoise" traditional method at 16°C. Cold stabilised and clarified in the bottle.

Bottle Ageing
> 18 months.

Disgorgement

The date of disgorgement is printed on the back label.

Winemaker's notes

This sparkling wine has been made according to the traditional method. It was aged in our cellars at a constant 16°C, and clarified. It was also disgorged manually without freezing and the date of this operation is printed on the back label. It will be in its optimum condition for the following 18 months. We recommend serving it at 6°C..

analytical data

Alcohol content	12% vol.
Total acidity	3.96 g/l
PH	3
Pressure CO2	5.5
Residual sugar	6 g/l
Total SO2	73 mg/l

VINEYARD data

Vineyard name	Can Vendrell, Fondos, La Guixera, La Milana
Rootstock	var.
Vine density	2.8m x 1.2m
Vine age	Average of 32 years old.
Soil type	Calcareous clay.
Rainfall 2011	680 litres/m ²
Trellis system	Royat with three wire levels and Bush Xarel·lo and Macabeu vines
Location	Costers de l'Ordal, Mediona
Altitude	290 metres
Gradient	3-8%
Orientation	South-West
Average production	7500 kg/ha
Treatments	According to the regulations governing organic viticulture

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Mas Comtal

MAS COMTAL JOAN MILA
BRUT NATURE · GRAN RESERVA 2012

Unlike all sparkling wines covered by DO Cava (an artificial region that includes almost all wine-producing Catalonia and small "islands" where there is a producer: Requena, Valencian Community, Rioja, Navarra and Extremadura), our sparkling wines are produced in a specified region. This case concerns a wine with a secondary fermentation, a blend of Chardonnay with Xarel·lo.



Appellation Penedès

Harvest 2012

Grape Varieties 70% Chardonnay, 30% Xarel·lo.

VINIFICATION

Fermentation Primary fermentation of the two varieties separately at low temperature in stainless steel tanks. Then, the blend of the two wines is decided, which varies depending on the vintage. Once the coupage of the two varieties has been determined, the tirage takes place.

Preparation of the pied-de-cuve starter responsible for the secondary fermentation of the wine in each individual bottle (Traditional method).

First ageing On the lees until February 2013.

Second ageing A minimum of 24 months between tirage and degorgement date

Date of tirage 15/02/2013

Date of disgorgement: 13/10/2015

Production 1.615 bottles 75 cl.

ANALYTICAL DATA

Alcohol: 12.5% vol.

Total tartaric acidity: 6.4 g/L.

Total sulphur dioxide: 72 mg/L

Residual sugar: 1.95 g/L.

SOMMELIER NOTES

Color: Bright yellow color .

Bouquet Fine lees , toasty and nuts aroma. Balanced.

Palate Tasteful, fine bitter, creamy and long.

(Spanish Peñin Guide 2016)

PAIRING AND SERVING

For drinking throughout the meal from appetizers to desserts.

Goes perfectly with appetizers, smoked meats, sausage, fish,

shellfish, etc. Pairs perfectly with meat in general and particularly

roast, and unquestionably a good accompaniment for salads.

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GRAND CUVÉE EXTRA BRUT

PENEDÈS TRADITIONAL METHOD SPARKLING WINE

70% CHARDONNAY
20% MACABEU
10% XAREL-LO

First vintage: 1995
Time ageing on lees: 36 months
Average annual production: 13.500 bottles

This is the wine that remains more time in the cellar ageing in contact with yeasts, after the second fermentation and before being disgorged and closed with its final cork. Its blend consists in a significant base of Chardonnay from Romani's Vineyard (Rosemary Vineyard), in Sant Martí Sarroca, and the rest is completed by two traditional grapes from Penedès, Macabeu and Xarel-lo. This one is the more full-bodied of our wines, but at the same time it has the house style, being fresh and pure. Thanks to the outstanding quality level of last harvests, we are very excited to see the new vintages to come.

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BRUT 21

Production
12.800 bottles

Grape Varieties
57% Chardonnay i 43% Parellada..

Winemaking
Manual harvest and selection of the grapes.
Fermented for 20 days at 15°C in stainless steel deposits. Second fermentation and ageing in the bottle during 15 months with its lees following the "Champenoise" traditional method. Cold stabilised.

Bottle Ageing
> 15 months.

Disgorgement
The date of disgorgement is printed on the back label.

Winemaker's notes
This sparkling wine has been made from two varieties, one traditional for cava (Parellada), the other more innovative (Chardonnay). This blend gives it a freshness and silky texture that set it apart from traditional cava, although the method of elaboration is the same. It was aged in our cellars at a constant 16°C, and manually clarified in wooden racks. It was also disgorged with no freezing and labelled by hand. It will be in optimum condition for the 18 months after disgorgement. We recommend serving it at 6°C..

analytical data

Alcohol content	12% vol.
Total acidity	4 g/l
PH	3.16
Pressure CO2	5.5
Residual sugar	6 g/l
Total SO2	73.7 mg/l

Vineyard data

Vineyard name	Vinya Can Vendrell, Pau Baqués
Rootstock	R-110 i 41-B
Vine density	3m x 1.2m
Vine age	Average of 22 years old.
Soil type	Calcareous clay.
Rainfall	680 litres/m ²
Trellis system	Royat with three wire levels and Bush vines
Location	Costers de l'Ordal
Altitude	300 metres
Gradient	5-8%
Orientation	South-West and South
Average production	8621 kg/ha
Treatments	According to the regulations governing organic viticulture

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argila

An undeniable imprint from The Penedés in quality wines and sparkling wine with xarel·lo, macabeu, parellada and sumoll being the main protagonists. A constant watch over the process of elaboration. The coexistence of state of the art technologies with traditional methods



VINEYARD

Region	Penedes
Production Year	2010
Grape Varieties	100 % xarel·lo
Age of the vines	67 years
Harvest	Manual

VINIFICATION

Elaboration	Destemming and sorting table
Fermentation	Stainless still. Thermo regulated 14-15 °C. Fermentation 40 days
Ageing	From 36 months on the lees
Bottling Date	February 2011
Annual Production	6673 bottles

ANALYTICAL DATA

Alcohol	12,46% vol.
Free Sulfur	12 mg /L
Total Sulfur	60 mg /L
Total acidity	5,6 g /L exp. tartaric acid
Residual sugar	1,6 g/l.

TASTING NOTES

Color	Bright gold and clean, with fine and persistent bubbles.
Bouquet	Clean. White mature fruit flavor, sweet chocolate and quince jam.
Palate	Fresh, full-bodied and dry. Shop peach, grapefruit and slight bitterness final syrup, typical from xarel·lo. Good acidity and well integrated bubble. Long, elegant and fine, dense and velvety.

FOOD PAIRING

Recommended for rice dishes with seafood, grilled meats, cannelloni, red meat.

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Loxarel



Nombre: GRAN ELISENDA
DE LOXAREL

Origen: PENEDES

Varietal: XAREL-LO, MACABEO I
CHARDONNAY

Grado Alcohólico: 12%

Elaboración:

El Xarel-lo proviene de una sola finca "Santa Susana" situada en el Macizo del Ordal parque natural del Garraf. La finca se encuentra a 400 metros de altitud, i sólo a 14 Km. del mar Mediterráneo en línea recta, lo que hace que actúe como elemento regulador de la temperatura.

Una vez embotellado, ha permanecido en la penumbra de las cavas, entre 30 i 36 meses, y se ha ido haciendo el degüelle sobre pedido, para que llegue al cliente en las mejores condiciones.

Notas de Cata:

Color: Pálido, de aspecto limpio y elegante.

Unas finas líneas de burbujas, suben hasta la superficie, perfectamente alineadas.

Aroma: En nariz, se destacan los aromas a manzana. Su larga crianza, le añade aromas limpios de pastelería, torrefactos, ahumados, frutos secos ...

Sabor: En boca, entra muy suave, paso amplio i aromático completo. Carbónico bien integrado i fino.

Es un espumoso señorial y maduro, pero manteniendo una agradable acidez, que lo hace muy persistente.

Temperatura de Servicio: 4/6°C

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Torre del Veguer



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Torre del Veguer

- Wijnbouw door monniken in de xv eeuw
- Klooster
- Sinds 1995 moderne installaties
- St. Pere de Ribes gelegen tussen het montgros massief en de middelandse zee
- 20 hectare wijngaard

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TORRE del VEGUER
des de 1888
MARTA 2013
Clàssic Penedès

Vineyards

Vinya del Veguer, 2002, wire-trained vines and variety Muscat de Frontignan.

Torre del Veguer vineyards are oriented to northeast, on calcareous soils formed by quaternary floods, with a sandy texture, shallow and with a low organic material content. The plots are closer than 400 m. of distance and surround the winery.

2012 - 2013

After the 2012 agricultural year with low precipitation level (435L/m²), the September 20th rain (75L/m²) helped to reactivate the plants and to have a good drying-out period. The leaves fell down at the end of November, after rains of 136L/m², which was very important to increase the water capacity of the vine.

It was a cold winter, with an average temperature of 9.5°C and lows of -3.8°C, enabling the plant to have a good long winter resting period. The rainfalls during this season, mainly in March, were of 176 L/m². Budding arrived early, with the spring, started on March 24th with Muscat and continued with Xarel.lo on March 30th. The precipitations of the month contributed to a good beginning of the vine's metabolism.

A fresh and dry end of spring and a short meteorological summer caused a slow vegetative development. The heat did not arrive to our vines until July. Torre del Veguer's harvest started on August 14th, 7 days before the average of the last 10 years. During the summer few heat strokes were given, with a moderated average temperature of 23.4°C and maximum of 36.4°C, with remarkable precipitations between September 7th and 11th (40L/m²). The harvest finished on October 2nd with the Cabernet Sauvignon, 18 days later than last year, with very satisfying ripening and sanitary results.

Vinification

Handpicked harvest in 20kg crates, quick transferred to winery and decrease of grape's temperature in a cold room during 24 hours, so we achieve a cold continuous vinification.

Soft pressing at low pressure, with yields around 50% and only vinifying with first quality must. Alcoholic fermentation per plots in stainless steel tanks of 5.000L at controlled temperature of 15°C during 15 days. Second fermentation in the bottle at 17 °C.

Minimum ageing of 15 months in horizontal position. Manual disgorgement on November 20th of 2014. Very low use of sulfurous during vinification.

Alcohol content 12,39 % Vol

Acidity 5,8 g/L Tartaric acid

SO₂ 49 mg/L

Sugar 1g/L Extra Brut

PH 3,18

Varieties 100% Muscat de Frontignan. Harvest on August 14th of 2013.

Tasting notes Pale yellow colour. High aromatic intensity, floral and fruity notes overcome the aromas related to the ageing in bottle. On the palate appear the aromas found in the nose, greedy on the entry, wide, with a pleasant finish and with a fine bubble. Suitable to taste with aperitif, tapas and light starters. Matches well the blue cheese, all kin of sweet desserts. Recommended for celebrations and happy moments.



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*Commmanderij
Cuvee 2010. Asse*

