

# SPIEGEL & PEACH

EST 2020



## Cava Rovellats

### **History of Domaine:**

Estate is over 500 years old. Cava production has been going on for 3 generations

### **Vineyard holdings in hectares:**

55ha of vineyards, mostly 30-60 years old, all wine is made from own harvests

### **Organic/biodynamic certified or principles?**

Always organic cultivation in the vineyards

### **How many wines produced in total? How many bottles produced?**

9 Cavas and 4 still wines - 80% of production is Cava

### **Description of soils/climate:**

The soil in the area is largely calcareous due to the fact that the valley once was a seabed. These chalky soils are considered a great advantage in the production of sparkling wine. The limestone in the soil gives the wines some of the minerality in their aroma and taste that many wine drinkers appreciate in sparkling wines. There are also other minerals than calcium in the ground, such as iron, magnesium and phosphorus. The composition of this reddish soil with its stones and calcium deposits, together provide the vineyards with a natural drainage to protect plants from being swamped in the water during heavy rainfalls.

### **Brief description of viticulture practices:**

Low yields, practice green harvests to keep production low and quality high. Hand harvested to pick each bunch at optimum ripeness and avoid the need for corrections in the winery

## **Wines**

### **Destemming? Skin contact? Pressing method?**

Blanc Primavera - only free run must used

### **Fermentation vessel? Natural yeasts used?**

Cava - first fermentation in stainless steel, secondary in bottle in deep underground cellars

Blanc Primavera - Stainless steel, three varieties fermented separately

**Describe maturation vessels used. How long?**

15 months on lees in bottle

**Fining? Filtration? (vegan?)**

The wines are vegan friendly but not certified

**Residual sugar (or dosage)/acidity/Sulphur levels?**

Cava Brut Nature - 1g/l sugar

Blanc Primavera - 0.5 g/l sugar

**Tasting note:**

Catalan Cava is made from three key grape varieties; Xarello, Parellada and Macabeo, also known as Viura. Xarello provides the structure for blends, Parellada a creamy rich character and Macabeo gives acidity and freshness. All Cava is made in the same way as Champagne, with producers adhering to the traditional method of sparkling wine production in that they undergo a second fermentation in bottle. All Cava must spend at least nine months on its lees, which can impart smoky and rubbery notes rather than the bread and toast character found in Champagne.

**Premier Brut Nature Cava** - Pale green-tinged lemon colour. Frothy and youthful, with a creamy green apple nose. Round on the palate with a steely citrus edge, saline minerality, white flowers; some complexity but very easy drinking. Dry but balanced, a surefire crowd pleaser.

**Blanc Primavera** - 40% Xarel-lo, 30% Chardonnay, 30% Macabeo. Riesling like nose, mineral with green apple, lime and some red fruit. Round and quite tropical on the palate, with passion fruit notes cut through with steely citrus and mineral notes. Fruity and round with a lovely freshness, a refreshingly low 11.5% abv. Great value.

**Grapes used:**

Macabeo - Can make ageworthy whites - aka Viura (Rueda, Rioja - Capellania). Could be related to Xarel-lo, often confused for. Big, compact bunches of medium sized, thick skinned berries. Late ripening. Responds well to low yields and early picking. Lightly floral and aromatic when young and unoaked, acidity can be low, can lose aroma or develop bitter almond character. Low cropped responds well to barrel ferment/oak ageing.

Parellada - Aromatic and high quality potential. Big bunches of medium sized berries. Late ripening. Moderate alcohol, delicate, fruity acidity

Xarel-lo - High quality Catalan grape with strong personality producing firm wines. Compact bunches of thick skinned, medium sized berries. Mid ripening. Power, density, high acidity and high sugar levels. Body, structure, freshness, longevity. Citrus, pear herbal.

