

# ¿POR QUÉ NO? SELECTIONS



**COLET (DO Clàssic Penedès)**



**Gran Cuvée Extra Brut  
Clàssic Penedès Traditional Method**

**70% Chardonnay/20% Macabeu/10% Xarel-Lo**

**Aging: 24 months on the lees (Reserva)**

**Vineyard: Certified Organic**

**Alcohol: 12% Alc by Vol**

**Production: 10,000 bottles**

**Background:** Farming the vineyard his family has owned since 1793, Sergi Colet is as meticulous in the vineyard as in the winery. Not only does he farm organically, his entire winery is built for sustainability. Wanting to demonstrate the terroir of his family's land, Sergi makes his wines in a primary style, where lees contact and aging time do not overshadow what character comes direct from the vineyard. He helped establish the Clàssic Penedès DO, formerly part of the fragmented Cava DO, which serves to distinguish the exceptional sparkling wines of Penedès.

**Grapes:** Sergi's father planted the vineyard to a wide variety of grapes, and Sergi has “edited” these down to what he feels work best for the different bottlings he does.

**Soils/Climate:** Calcareous soils. Warm with cold nights, maintaining lots of freshness, thanks to altitude and slope orientation.

**Viticulture:** Certified Organic (required by the DO). The vineyard is surrounded by forest and 100+ year old olive groves.

**Winemaking:** Winemaking is “natural”, aside from secondary fermentation (as with nearly all sparkling wine) which is inoculated. Sergi does a very low inoculation level for secondary fermentation, leading to less lees in the bottle for aging, and thus giving him a slow fermentation, producing a particularly fine bead. Additionally, all bottlings are Reservas, seeing only 15 months “en rima” (aging horizontally on the lees). They are aged on the lees for longer periods before being disgorged, but stored vertically, minimizing the effects of lees. Low SO2.



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