

TRADITIONAL METHOD
Brut Reserva

VARIETALS: 41% Parellada, 26% Xarel-lo, 23% Macabeo & 10% Chardonnay

ORIGIN: D.O. Cava, Spain

AGING: 20 months on the lees

ALCOHOL CONTENT: 12% by Vol.

Tasting Notes: Experience the Elegance of Sabartés. Made in the Traditional Method. Fresh aromas of nectarine and pear lead to a tangy crisp palate. Focused orange, grapefruit and mineral flavors are developed with a long, firm elegant finish.

Background: Heretat Sabartés is an 18th Century Vineyard Mansion located in Priorat de Banyeres in the heart of the Penedés Region. It is surrounded by 75 Acres of vines that produce the most exquisite and renowned Sabartés wines and cavas. The jewel of the estate belonged to the Marchioness of Griny and is now owned by the Sumarroca Family

Vineyards: The Vineyards are heavily influenced by the Aguila forest and the ravine created by a stream of air cooled by the forest. The east-facing vineyards result in early sunsets. This, combined with the forest effect, means the vines begin cooling sooner each day, thus there is a larger daytime/nighttime temperature differential, giving additional complexity to the grapes as they ripen slowly. The soil is limestone with a large percentage of gravel providing excellent natural drainage, as well as thousands of years of fossils in the soil which contributes to the wines' big personality.

Organic and Sustainable:

- Not just buzzwords – natural farming and research into other improvements results in healthier vineyards and fruit
- After a 10 year effort, 2018 marks the vintage in which ALL wines will be 100% organic and sustainably farmed
- 5% reduction in CO2 emissions annually
- Bio Diversity commitment includes:
 - Use of sheep to eat and fertilize vineyards after harvest
 - Small numbers of butterflies managed with natural insect pheromone; add organic material to the soil and help to replace what pesticides and fertilizers have stripped away as they indiscriminately killed (the good with bad) so much life for many years
 - Experimental vineyard testing, among other things, accelerated mutations and adoptions of grapes naturally using pollen, a process developed at UC Davis

Vinification: The cellars represent a wonderful contrast between the centuries-old mansion and the state of the art facility it houses. The still wine fermentation takes place naturally due to native local yeasts that are present. The second fermentation takes place using the "Traditional Method," whereby fermentation occurs inside each bottle individually. The bottles rest with the wine on the lees for 20 months (more than double the D.O. requirement of 9 months) in our 10 meter deep cellar where the temperature is controlled naturally. The wine spends additional months aging after disgorging and before it leaves the cellars.

