

Bella Conchi

BRUT IMPERIAL 2018

D.O. CAVA -
 Condados de
 Barcelona

Do you know better places than Barcelona, Bilbao, Madrid or Sevilla to enjoy the unique Spanish way of life? Fashion, flair, architecture, friends, tapas and elegance; "Art de Vivre" in Spain is a daily luxury at your reach. Bella Conchi is a refreshing pleasure to join together all your good moments with friends and family. We have selected for you the best

grapes to craft these Cava's and want to share them with you. Cava is a traditional method sparkling wine, the second fermentation occurs in the bottle and the wine ages on its fine lees. Fine bubbles are created naturally in the bottle and these wines are great for pairing with any type of cuisine.

THE HARVEST

The 2018 vintage for Cava can be defined as a crop of return to normalisation in terms of production volumes. The increase in production may seem high, compared to the harvest of the last 2 campaigns that were especially short; therefore, one would be returning to some productions considered "medium", which would help to replace stocks that had to be used in the 2016 and 2017 harvests. In spite of the adverse weather conditions, with abundant rains practically throughout the entire vegetative process, from spring to harvest, it facilitated the appearance of mildew in a generalised manner, which forced an increase the treatments to combat this fungus. The effort and professionalism of the wine growing sector managed to keep down the attacks of mildew and the result was reflected in a harvest of very good quality. The final data would give a total volume of 330 million kilos, 11% more than the median of the last 10 years. With all the data presented above, everything indicated a price maintenance of the base wine following the same line as those of the grapes that were previously set at the beginning of the harvest.

VINIFICATION

Grapes are harvested at night to avoid high temperatures and premature fermentations. They are quickly transported to the winemaking cellar and refrigerated at 10°C to avoid the colour of the skins dyeing the must. Once the must is pressed and each variety has fermented separately at a constant 16°C to preserve its primary aromas, the must is blended and bottled along with the base wine, to which the yeast and sugar are added to produce the formation of bubbles in the bottle. For the second fermentation, the bottles are kept in underground cellars at a constant 15°-17°C where the wine is in contact with the lees.

THE AGEING

This Cava spends a minimum of 22 months in the bottle. After this period, sediments are decanted naturally and removed with a minimum loss of sparkling wine and expedition liqueur is added.



TASTING NOTES

Colour: Pale yellow with green tones. Good release of fine and persistent bubbles, that raise slowly.

Nose: Fine, fresh and fruity nose, with good intensity. Pleasant aromas of bakery products in background thanks to the 22 months bottle ageing on the lees.

Palate: Fresh, warm, pleasant and round, with a long finish. Well structured in the mouth, fresh and with a long and smooth aftertaste. Clean, complex and balanced. Creamy and reminiscent of mature fruit.

Food pairing: This sparkling wine is perfect as an aperitif as well as an accompaniment for salads, rice and fish dishes. Pairs well with more elaborate cuisine, dishes with sauces and cheese, thanks to its complexity resulting from the 22 months bottle ageing on the

TECHNICAL DATA

Varietals	40% Xarel.lo, 30% Macabeo, 20% Parellada, 10% Chardonnay.
Vine Age	25 Years Average.
Time in Bottle	Minimum 22 Months.
Alcohol content (vol)	12% vol
Acidity total (gr/l)	5,6g/L
pH	3.07
SO2 free (mg/l)	17mg/L
Residual sugar (gr/l)	6g/L (±10% tolerance)
Suggested serving temperature	6-8°C
Winemaker	Joan Rabadá.