

# 2011 ANTIGVA MILLÉSIMÉ CAVA

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## ANTIGVA WINES, ALT Penedés, SPAIN



### THE WINE:

A single vineyard blend of 30% Macabeo, 30% Parellada, 30% Xarello, and 10% Chardonnay. Produced using the *Methode Traditionnelle*, a technique where carbonic fermentation (creating the bubbles) occurs within each bottle. The wine was aged 34 months on the lees prior to disgorgement. The winery produced less than 8,000 bottles of this vintage.

**\*The wine was awarded the Medal D'Or at the prestigious Concours Mondial Bruxelles – the only Cava to win gold at this competition.**

### THE ESTATE:

Antigva Wines is a family run business going back five generations owned by the Figuerola family. They have been growing grapes in the Alt Penedés region of Catalonia near the town of Torrelles de Foix and only recently decided to start producing their own wines. The family also owns five acres of old vine tempranillo vines near the town of Roa in the Ribera del Duero D.O. The wines they make are all from estate grown fruit and grown without pesticides. They are truly a garage winemaker with production levels under 1,000 cases on any wine they produce.

### TASTING NOTES:

**Color:** bright straw gold

**Aromas:** citrus, golden apple, caramel, and flowers

**Flavor & Texture:** toasted bread, lemon, mineral, and golden honey; a rich creamy palate with freshness and bright acids

**Food Pairing:** smoked salmon on toast points with capers and creamy goat cheese

-DRINK NOW THROUGH 2026-