

2015 ANTIGVA CAVA BLANC DE BLANCS

ANTIGVA WINES, ALT PENEDES, SPAIN



THE WINE:

A blend of three native varietals Macabeo, Xarello and Parelada all at 33.3%. The wine is made in the Methode Traditionnelle, a technique where carbonic fermentation (creating the bubbles) occurs within each bottle. The wine was aged for 12 months on the lees prior to disgorgement. There is zero grams of sugar added to the bottles so it is considered a Brut Nature wine.

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: straw gold with a greenish hue

Aromas: lime, white flowers and crushed sea shells

Flavor & Texture: fresh and light with citrus and apple notes followed by a saline minerality

Food Pairing: crispy, fried wontons with crab meat and cream cheese

-DRINK NOW THROUGH 2020-