

2017 ANTIGVA CAVA BLANC DE BLANCS

ANTIGVA WINERY, ALT PENEDES, SPAIN



THE WINE:

A blend of three native varietals (Macabeo, Xarel-lo and Parel-lada) all at 33.3%. The wine was made in the Méthode Traditionnelle, a technique where the creation of bubbles (carbonic fermentation) occurs within each bottle. Prior to disgorgement, the wine was aged for 12 months on the lees. With zero grams of sugar added to the bottles, the wine is classified as a Brut Nature.

THE ESTATE:

For five generations, the Figuerola family of Antigma Wines has been growing grapes in Catalonia's Alt Penedés region near the town of Torrelles de Foix. The Figuerolas also own five acres of old-vine Tempranillo near the town of Roa in the Ribera del Duero D.O. Only recently, the Figuerola family decided to start producing their own wines from their pesticide-free, estate-grown fruits. With production levels of under 1,000 cases on all wines, they are truly (elevated!) "garage winemakers."

TASTING NOTES:

Color: straw gold with greenish reflections

Aromas: white flowers, fresh fruit, and crushed shells

Flavor & Texture: citrus fruit, toasted bread, saline minerals, and honey; the palate is delicate and light with just enough richness imparted by aging on the lees

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

-DRINK NOW THROUGH 2021-