

NURIA CLAVEROL

CAVA



ONE OF THE MOST CELEBRATED
CAVAS IN SPAIN

AGED IN STACKS 45 MONTHS
BEFORE RELEASE

GROWERS

This is a very special cava named after the wife of Carles Sumarroca, the winery's founder. Made from single vineyard Xarel.lo, the bottle of this award winning Cava is inspired by an ancient Greek amphorae. Nuria's old vines and depth of flavor are a tribute to

LAND

The Peretes vineyard's ancient, gravelly soil is dotted with fossils, which gives the grapes a unique character. Vines range in age from 50-90 years old and grow at an altitude of 320 m.

FARMING

A cold, wet winter was followed by a dry, hot summer so grapes in this vintage ripened slowly. Grapes are harvested by hand in mid September. Nuria's vineyards are never irrigated and sustainably farmed.

WINE

70% Xarel.lo, 15% Chardonnay, 15% Parellada
Grapes are gently pressed without destemming. Only the first pary of the must is extracted and undergoes natural, state filtration for 24 hours. Fermented in stainless stell for 17 days and aged in stacks for 45 months.
Unique mineral and toasted notes in the nose.
Full-flavored and complex, with a highly fruity start that gives way to a fresh, mineral driven finish.

FOOD

PRESS

Penin: 94 pts, Parker: 91 Pts, Decanter Silver Medal

UPC CODE: 8 412766 200310

12.5% ALCOHOL

VINOS LIBRES