



Vendrell Olivella Original Brut Nature 2017

Mas Goma 1724 SL, Penedès, Spain

LCBO # 518928 | 11.9% alc./vol. | \$29.95 | Release: 12-Dec-2020

"Cava' is the Catalan word for cellar and is used to describe Spain's traditional-method sparkling wine, which is crafted in the same process made famous in the Champagne region. Expect a wine with impeccable balance and complex notes of bread, nuts, lemon, lime, and tropical fruit." (lcb.com)

"Complex, refined and beautifully balanced, with tropical fruit, lemon citrus and nuts" (Vintages magazine, 2020)

"50% Xarello, 30% Macabeo, 20% Parellada. A crisp and clean aroma of bright citrus and lime, with elegant brioche and hazelnut characters. The complex and refined palate is beautifully balanced with tropical fruit, candied lemon, zest and a hint of bitters that does not overpower the fruit. The lingering finish holds biscotti on the length." Score – 95 on 2011 vintage. (Decanter World Wine Awards, 2016)

Terroir:

Mas Gomà estate is composed by an old 1724 manor, and even older 1135 little charming Sant Valentí church. 20 Ha of vineyards are in the mild and enchanting Penedès 50 km from the heart of Barcelona. This estate has unique characteristics to make long aging cavas due to its terroir with high calcareous component, its orientation and its old vines, over 60 years. Vendrell family has 300y. winemaking history working for others. From 2009 father (famous Cava expert) & son finally realized their dream in creating the ultimate cava.



Vinification: Hand picket, old vineyards, traditional method, zero dosage.

Variety: Xarello 50%, Macabeo 30%, Parellada 20%

Residual sugar: 2 g/L (zero dosage)

Serving suggestion and food pairing: Serve at 11°C during the whole meal. Shines with seafood, semi-aged cheese, sashimi and white meat dishes.

Decanter '16 (11vntg)

95p

