



JAZZ

NATURE

Winery Notes:

The origin of the cellar dates back to 1963 when Ramon Canals decided to create a small cellar at the back of the family house in Sant Sadurni d'Anoia. With a well defined philosophy, based on the creation of top quality and refined products in limited numbers for high quality restaurants and selected wine outlets. Castell Sant Antoni has managed to obtain top ranking cavas. The secret is using only local grapes: Macabeo, Xarel.lo, Parellada. The company has its own vineyards, most of them in "EL Sot"; the family sate.

Wine Making Notes:

Single variety fermentation, with later blending (coupage) and second fermentation inside the bottle, following the traditional method. Minimum time of ageing of 24 months on the lees. Wine is elaborated following the prescriptions of sustainable viticulture.

Tasting notes:

Pale yellow color with green reflections. Small and abundant fast-paced bubbles, ascending in chain-of-pearls formations. Nose: fresh and nice in the nose. Intense fruity aromas (green apple, peaches, apricot) stand out, and we can also detect notes of white flowers, citric and fresh yeast (white bread). Taste: the attack is fresh and dry, with a very good acidity and a well integrated but intense bubble. It is agile in the palate and it leaves a nice and fresh aftertaste.

Awards:

- **The Best** - AMAVI 2018
- **Gold** - CINVE 2019
- **Gold** - GILBERT & GAILLARD 2019

WINE TYPE	Cava Brut Nature
VARIETAL	50% Xarel.lo 40% Macabeu 10% Parellada
ALC.	12%
REGION	Cava
WINEMAKER	Castell Sant Antoni



Cardel Wines

Importer & Wholesaler

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