

Castellroig

Brut Nature Reserva Corpinnat

THE FACTS

COUNTRY: Spain

REGION: Catalunya

APPELLATION: Corpinnat

CEPAGE: 100% Champagne & Sparkling - NV

WINEMAKING: Xarel-lo, Macabeu, Parellada, & Chardonnay are vinified separately, using the traditional methode.

AGING: 18 months

ANNUAL PRODUCTION: 75,293 bottles

THE STORY

Unique to Cava, Castellroig is one of the few 100% family owned, estate run establishments. Father & son, Marcelino Sabaté & Marcel Sabaté I Coca, apply all their efforts & passion to maintain family tradition while incorporating technological advancements in the cellar. Dedicated to producing wines reflective of the soil, the concept of Vins de Terrer was born. Marine sediment embedded in the soil promotes vines with a longer, slower ripening cycle & added complexity in the grape. The estate is distributed across 18 terroirs, 62 parcels & 40 hectares throughout the Valle del Bitlles. Grapes are carefully selected for each bottling & hand harvested from each of these terroirs. Castellroig achieves the ultimate expressions of these different parcels with focus on the native Xarel-lo grape.

THE ADJECTIVES

AROMAS / FLAVORS: Jasmine, white florals, green apple, citric fruits

MOUTHFEEL: Fine & constant bubbles

THE SELLING POINTS

SUSTAINABILITY: Certified Organic, Vegan

PAIRINGS: Aperitifs, salads, tapas & summertime

