

SPUR 2017

CAVA – Brut Nature Gran Reserva



Guarda Superior
Comtats de Barcelona
Anoia - Foix



From mid-August until the end of September. The handpicked and carefully selected grapes come from our own vineyards with an average vine age of between 20 and 30 years.



50% Xarel·lo
30% Chardonnay
20% Parellada



Between 5 – 7 °C



Pale color with a greenish shimmer, showing a very delicate and lasting pearly sparkle. .



Intense fresh fruit aromas that remind us of the grape harvest, with notes brought by the grape must – both the liqueur de tirage as well as the liqueur d'expédition. Tropical notes with subtle citric touches and a fruit brioche finish from the 30 months ageing.



Very gentle, buttery, full of character and mouth filling. A well-balanced sweetness versus acidity ratio enhances the pleasant freshness of this wine and brings about a persistent aftertaste in harmony with its delicate and crispy bubbles. .



This wine's fresh and fruity character, make it an ideal companion for snacks before a meal. Its excellent structure means it can be enjoyed with any light food from start to finish.



More than 30 months.



Innovatory Method: This cava is produced using only the natural sugars contained in the grape.

The base wine is obtained through careful preparation, in which each stage is fully catered in order to allow it to reach its maximum potential. Part of the grape juice or must extracted in the initial pressing is retained and used later on as liqueur de tirage and as a liqueur de dégorgement, in the place of a sugar coming from sources other than the actual grape sugars. This is a unique cava, in which 100% of the sugars come from the actual grape must. .



Alcohol Content 11,5% vol.
Total Acidity 4.0 g/l. ATS / 6.1 g/l. ATT
Total Sugars 1,5 g/l.
CO2 Overpressure 5.5 bars



2022 Vinari d'Escumosos blancs Gold Medal
2021 Vinari d'Escumosos blancs Silver medal
2020 Guía Peñín

89 points

