

Segura Viudas

GRAN CUVÉE RESERVA

TASTING NOTES

Gran Cuvée Reserva is a new challenge for our winemakers. As the main objective, there is the desire to reflect our support to ancient local grapes like Macabeo and Parellada, our most delicate white grapes, and after blending nine different base wines, we add a minor quantity of Chardonnay and Pinot Noir to contribute with their personality and good acidity. The final result is a fresh, elegant and complex creation, that will only be made when all the climate, soil and harvest conditions are aligned.

TASTING NOTES

This Cava offers a perfect combination of old vine Macabeo and Parellada, which deliver the richness of Chardonnay and the wild berry notes of Pinot Noir. The Macabeo brings fresh fruits, apples and pears to the palate, while the Parellada contributes with subtle and floral aromas which make the wine more distinctive. The Gran Cuvée Reserva is refreshing and fruity, rich and elegant, creating perfect balance between fruit, structure, acidity and alcohol.

FOOD PAIRINGS

Complex in its harmonies, there is a stunning array of tastes and sensations, which make it a perfect match with all manner of fish dishes, Peruvian and Mexican ceviches from avocado based to highly spicy, soya cuisine, tempura, sauerkraut, braised meats and the most modern Sushi cuisine. Ideal too with sautéed or pickled cèpes, meat carpaccios, wild salmon, aged cheeses, and by no means least virgin olive oil cuisine.

WINEMAKING

This Cava embodies a fine balance of northern and southern influences expressed through our Mediterranean heartland. It is a perfect marriage of soils, climates, and grape aromatics.

The Chardonnay grapes come from younger vines trained in trellis contributing with its aromas, body on the palate and crisp acidity. The Pinot Noir grapes are picked by hand bringing tasty acidity and full-body to the Cava.

The Gran Cuvée Reserva is aged a minimum of 15 months in contact with the lees, 20 meters below ground and at a constant, natural temperature of between 14 and 16°C. The dosage level was decided lower than usual to be able to enjoy the personality and the savory flavor of the base wines.

BLEND

85% Macabeo and Parellada
15% Chardonnay and Pinot Noir

ANALYSIS

Alcohol 12% vol.
Total Acidity 3,8 g/l
Dosage 6 g/l
pH: 3



For more information, recipes and tips, visit www.seguraviudasusa.com.

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