

Alta Alella LAIETÀ

Gran Reserva

“Cosmopolitan cava, result of the experience”
Pujol-Busquets Family



Technical Sheet

Cava type	Brut Nature Gran Reserva / Organic certified
Integral Producer	100% produced on the winery's property
Available in	375 ml - 750 ml - 1500 ml (Magnum)
Grape varieties	Pansa Blanca (Xarel·lo) - Chardonnay - Pinot Noir
Vintage	2019
Fermentation	100% Stainless steel vats
Ageing	Minimum 36 - 48 months
Alcohol by volume	12% vol.
Residual sugar	0 g/l
Soil type	Sauló (sandy granitic)
Altitude	150m - 300m
Orientation	Southeast
Rainfall	550 mm/year



Winemaking

Cava made from organic grapes bottled in a singular bottle to emphasize the differential factor and identify its origin, represented by an international blend that gives it structure, aroma and stronger flavors. During the harvest, which is carried out manually, the best grapes for the making of cava are selected. The free-run juice is extracted through very light pressure to avoid the transfer of the color from the Pinot Noir grape. The fermentation is carried out in a controlled temperature of 15°C, each variety in separate vats. Made through the traditional method, this cava has been aged on its lees for a minimum of 36 months and is released on the market just after being disgorged.

Vintage 2019

Ideal weather conditions during the vegetative cycle in Alta Alella's vineyards allowed an extraordinary plant development. The intense heat at the end of July caused a positive stop on the vines' growth with no water stress thanks to the reserves from the spring rains. During the summer, well-dosed precipitations combined with lower temperatures than previous years, allowed an optimum grape ripening. All in all, it has been a vintage with balanced yields, exceptional healthy grapes and maximum quality.

Wine Tasting Notes

Sight - Pale yellow with golden reflections.
Nose - White fruit aromas with a floral aftertaste, notes of red fruit and almond.
Palate - Unctuous, dry and slightly fruity. Fine bubbles with an elegant palate. Well-structured Cava without losing freshness. Tasty and with a lingering aftertaste.

Prominent Awards and References

Guía Peñín 2024 – 94/100
Guía Vivir el Vino 2023 – 93/100
Wine Enthusiast 2022 – 90/100
JancisRobinson.com 2022 – 17
James Suckling 2022 – 91/100

