TINDAL
WINE MERCHANTS

Cava Brut Selección, Villa Conchi

Catalonia, Spain

Product code	LU06NVSC
Grapes	Xarel lo
Country	SPAIN
ABV%	11.5
Case Size	6
Closure Style	Cork
Producer	Villa Conchi
Vintage	NV

Vegan Vegetarian

Villa Conchi
CAVA

Producer

After twenty years of developing the export of premium family bodegas, in 2009 Javier Ruiz de Galarreta turned his focus towards finding excellent vineyards, partners and modern facilities to produce a “different” Cava. In the heart of the Penedès, he discovered the vineyards and qualities he was looking for to make such a style of wine. Harvesting takes place at night to maintain the integrity of the fruit and the base wines are fermented at cool temperatures to preserve primary aromas. Once the second fermentation has taken place in the bottle, the wines are then kept on their lees in underground cellars for a minimum of twelve months to further increase their roundness and complexity.

Tasting Notes

Colour: Brilliant green and gold colour. Elegant with fine bubbles. Nose: Good intensity with fruit aromas and toasted nuances. Palate: Fresh, warm, pleasant but vibrant fruit sensation with a round, long finish. Food pairing: This sparkling wine is perfect as an aperitif. Also as an accompaniment for many types of Spanish tapas, salads, risotto, cheese (especially sheep's milk cheese) as well as with light fish-seafood dishes. Artichokes and asparagus too, tricky to pair.

Winemaking

Grapes are harvested at night to avoid high temperatures and premature fermentations. They are quickly transported to the winemaking cellar and refrigerated at 10ºC to avoid the colour of the skins dyeing the must. Once the must is pressed and each variety has fermented separately at a constant 16ºC to preserve its primary aromas, the must is blended and bottled along with the base wine, to which the yeast and sugar are added to produce the formation of bubbles. For the second fermentation, the bottles are kept in underground cellars at a constant 15º-17ºC where they are in contact with

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Awards

DECANTER - 2021 UK

MUNDUSVINI GOLD - 2020 Germany

MUNDUSVINI GOLD - 2019 Germany

DECANTER ASIA BEST OF SPARKLING - 2014 Asia