



Huguet Cava Gran Reserva Brut Nature 2008

Huguet de Can Feixes

Cabrera d'Anoia — D.O. Cava/D.O. Penedès

THE WINERY

Estate founded in 1768 by Don Jaime Feixes and acquired from Feixes descendants by the Huguet family in the late-19th century. Unchanged in boundary since its original founding, Can Feixes is over 400 acres of mountainside terrain, the highest vineyard estate in the region at over 1400 feet.

THE WINE

The Huguet family devotes certain high parcels to the production of world-class sparkling wine, blending the Montonec and Macabeo with a significant percentage Pinot Noir. Aged a minimum of 30 months, hand-riddled and disgorged on order.

DETAILS OF WINEMAKING & VITICULTURE

Grapes: 60% Montonec (Parellada), 20% Macabeo, 20% Pinot Noir

Vineyards: Can Feixes estate vineyards situated on the foothills of the Upper Penedès, the Alt Penedès. The soils are chalky clay and quite rocky. Sustainable, organic farming methods with low yields from vines averaging 37 years old.

Winemaking: Hand harvested and sorted for gentle, pneumatic, whole cluster pressing. The grape must is settled at cold temperature for natural clarification via racking prior to cool fermentation in stainless steel tanks. Aged in bottle a minimum of 30 months, without dosage, resulting in absolutely natural, dry CAVA. All bottles are hand numbered with disgorgement date.

Winemaker: Josep Maria Huguet

Alcohol: 12%



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