



VINS EL CEP CAVA BRUT NATURE RESERVA MIM

£23.50

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In the 1980s four Catalan families decided to resurrect Can Llopart de les Alzines, a historic estate dating back to 1499. They joined their 4 estates to create one sharing the same philosophy: Vins el Cep. This is one of only 25 estates out of 290 which produces Cava exclusively from their own vineyards. The best grapes from the oldest organic vines are combines for the MIM Natura range of wines.

The grapes come from 3 old vineyards located in Can Miquel de les Planes, Can Prats, and Can Castany properties. These 15 hectares of organic vineyards were planted between 1955 and 1990 on moderately deep well-structured porous soils rich in organic matter.

The hand-picked grapes arrive by gravity into the winery. A gentle low-pressure pressing takes place with just 50% extraction of the free-run juice. Each variety is fermented separately in small tanks at a controlled temperature. The wine is then aged for over 24 months on lees after a second fermentation in bottle.

Tasting Note: Complex nose with honey and greengage notes lovely richness yet remaining fresh, with good balance and fine mineral acidity. A hint of brioche on the long, elegant refined finish.

Food Match: Ideal as an aperitif, with ceviche, sushi and sashimi

Closure: Natural Cork

Farming Practices: Organic - Vegan - Contains Sulfites

