

Bella Conchi

BRUT SELECCIÓN

Do you know better places than Barcelona, Bilbao, Madrid or Sevilla to enjoy the Spanish way of life? Fashion, Flair, Architecture, Friends, Tapas, Elegance: Art de Vivre in Spain is a real luxury. Bella Conchi is a refreshing pleasure to join together all your good moments with friends and family. We have selected for you the best from our country and want to share it.

THE HARVEST

It starts at the end of August and extends till the end of October. It is usually carried out manually and the grapes are transported to the winery in boxes containing 25-30 kgs or in small stainless steel trailers when the vineyard is close to the winery.

VINIFICATION

Grapes are harvested at night to avoid high temperatures and premature fermentations. They are quickly transported to the winery and refrigerated at 10°C to avoid the color of the skins dyeing the must. Once the must is pressed and each variety has fermented separately at a constant 16°C 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 15°-17°C where they are in contact with their lees.

THE AGEING

This cava spends a minimum of 12 months in the bottle. After this period, sediments are decanted naturally and removed and liqueur is added.



TASTING NOTES

Colour: Brilliant green and gold color. Elegant with fine bubbles.

Nose: Good intensity with fruit aromas and toasted nuances.

Palate: Fresh, warm, pleasant and round, with a long finish.

Food matches: This sparkling wine is perfect as an aperitif as well as an accompaniment for salads, rice and light fish dishes.

TECHNICAL DATA

Varietals	30% Xarel, 30% Macabeo, 30% Parellada, 10% Chardonnay
Vine Age	Over 10 Years
Fermentation Temperature	16°C
Fermentation & Maceration Period	9 Days
Time in Bottle	Minimum 12 Months
Alcohol content (vol)	11,5% vol
Acidity total (gr/l)	5,6g/L
pH	3,04
SO2 free (mg/l)	14mg/l
Residual sugar (gr/l)	12g/L (±10% tolerance)
Suggested serving temperature	6-8°C
Winemaker	Joan Rabadá