

**St. Gorg**

Cava | Xarel·lo · Macabeu · Parellada



Ecological (CCPAE)



Biodynamic

**INFORMATION**

Region/D.O.: Cava del Penedès

Winemaking: Traditional method

Serving Temperature: Between 6 and 8 °C

**TECHNICAL DETAILS**

Ageing: 15 months

Alcohol: 11% vol

Residual Sugar: 0.5 g/L

**BRUT NATURE**

Brut Nature indicates that the cava is presented without the addition of sugars after disgorgement, allowing the wine to express itself in a more direct and transparent way. The result is a clean, fresh and balanced sparkling wine, where the fruit and minerality of the vineyard show clearly.

**DEMETER CERTIFICATION**

This cava holds Demeter certification, the international standard that guarantees the vineyard is farmed according to the principles of biodynamic agriculture.

Biodynamic viticulture understands the vineyard as a living ecosystem, where soil, plant and environment are managed in balance through specific agricultural practices and the use of natural preparations. This approach seeks to strengthen the vitality of the vineyard and favour a more precise expression of terroir.

**WINEMAKING**

The wine is made following the traditional method, in which the second fermentation takes place in the bottle itself. During this process, the bubbles that characterise cava are generated naturally.

After this second fermentation, the wine remains in contact with its lees for more than 15 months, bringing greater complexity, texture and balance to the whole while maintaining a fresh and expressive profile.

**VARIETIES**

The wine is made from the classic blend of Xarel·lo, Macabeu and Parellada, three varieties historically linked to the production of Cava in Penedès.

Xarel·lo brings structure and character, contributing depth to the wine. Macabeu brings finesse and balance, with elegant and slightly floral profiles. Parellada, traditionally grown in cooler areas, brings delicacy and freshness to the blend.

**VINEYARDS AND SOILS**

The grapes come from vineyards located in different areas of Penedès, characterised by calcareous soils with a clay-loam texture. These are generally soils poor in organic matter and with good water retention capacity, which favours balanced vine growth and moderate yields.

The presence of bedrock allows rainwater to filter through and create water reserves accessible to the roots during drier periods. These conditions bring minerality, salinity and marked natural acidity, contributing to fresh, tense wines with good depth.

**HARVEST**

The plots are harvested taking into account the balance between acidity and ripeness of each variety. This selection allows for a balanced base wine, maintaining the freshness and expression of the traditional Penedès varieties.

At BROT, we focus on working with vineyards capable of expressing terroir clearly. We seek to maintain balanced yields so that each plot reflects the distinctive characteristics of its soil and the particularities of each vintage.

**TASTING NOTES**

A fresh and expressive cava, with aromas of white fruit and citrus accompanied by subtle floral notes and a slightly mineral background. On the palate it is balanced and precise, with fine bubbles and good acidity that brings tension and freshness.

**FOOD PAIRING**

Its freshness and good acidity make it a very gastronomic sparkling wine. It works especially well with oysters, steamed shellfish or grilled fish, where the minerality of the wine pairs beautifully with the salinity of the dish. It is also a good option for light rice dishes or recipes with Mediterranean herbs.