



CAVA

DOM·POTIER

BRUT



DOM POTIER

Wine was invented 6,000 years before the birth of Christ, but it was monks who largely preserved viniculture in Europe. Religious orders such as the Benedictines became expert winemakers. For 500 years the Benedictines dominated the wines of virtually every modern-day appellation. As monks acquired more lands and planted more vines, their vinification techniques evolved. From very early on, wines from different regions were recognised for their specific characteristics and parcels including Sant Sadurni d'Anoia, the capital of the Cava Denomination of Origin in the heart of Catalonia. One of the pioneers in the "traditional method" of making sparkling wine, was a Benedictine monk of French origin who lived in Penedes during the 19th century and great lover of the sparkling wines whose name now adorns this bottle: Dom Potier

VINEYARD FEATURES

The winery is situated in Sant Sadurni d'Anoia, in the highest point of the region Espiells, 250m above sea level. Higher altitudes contribute to a slower maturation of the grape producing wines with higher acidity, which makes the situated of the estate ideal for aged cavas. Protected from the cold winds of the Pyrenees by the Montserrat mountains and in the South by the Serrelada coastline, the vineyard enjoys a Mediterranean climate with important changes in temperature between day and night which favours a greater concentration of aromas of the fruit. The grape varieties planted are Chardonnay, Macabeo, Xarel·lo, Parellada, Garnatxa and Pinot Noir being the first winery to plant Pinot

Type: Brut

Varietal: 50% Macabeo,
35% Parellada, 15% Xarel·lo

Alcohol: 11.5%

Ageing: Over 12 months in bottle

pH: 3.05

Volatile Acidity: 0.22 g/l

Total Acidity: 5.5 gr/ tartaric acid

Total Sugar: 8.5 g/l

Noir in the region in 1991.

The winery was among one of the first wineries in the area to adopt Precision Viticulture. This consists of finding the balance between the quantity of grape and exposed area (canopy management) and treating each grape individually in order to achieve optimum maturation of the grape.

WINEMAKING

The Macabeo, Parellada and Xarel·lo grapes are all fermented separately in stainless steel tanks. After the first fermentation they are blended and bottled for the second fermentation in bottle. The wine is aged in bottle for 12 months prior to disgorgement.

WINEMAKER'S COMMENTS

Clear pale yellow in colour with golden highlights. Small bubbles with correct detachment and persistent crown. Frank and intense on the nose, aromas of fruit, green apples and light aromas of the ageing process. Well structured on the mouth, good balance of tastes, smooth and persistent. Clean passing on the mouth allowing the fruit aromas to stand out.

PAIRING RECOMMENDATION

Great with seafood or as an aperitif.



Are you interested in more?

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