



JEAN BAPTISTE DUBOSC BRUT

D.O. CAVA



Jean Baptiste Dubosc

A state of the art winery situated within the vineyards, with the most modern elaboration, vinification and ageing processes. Dating from 1949 and located in the municipality of Sant Sadurní d'Anoia, capital of the Cava Denomination of Origin in the heart of Catalonia. In 1982 the González family purchased the property and it now forms part of the González Byass group which includes Vilarnau, Bodegas Beronia, Finca Constancia, Finca Moncloa, Viñas del Vero and González Byass Jerez.

The Jean Baptiste Dubosc range includes Brut, Demi Sec and Rosé cavas.

Viticulture

The winery is situated in Sant Sadurní 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 situation of the estate ideal for aged cava. The retention of fine, integrated and balanced acidity is the core of these sparkling wines. 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 soil is alluvial with layers of clay and lime. A soil which retains the rainwater and which provides a balanced development in the vineyard. The winery is surrounded by 20 hectares of owned vineyards and controls 100 hectares through long term contracts. The grape varieties planted are Chardonnay, Macabeo, Xarel·lo, Parellada, Trepat and Pinot Noir being the first winery to plant Pinot 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.

Vinification

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.

Tasting Note

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.

Perfect as an aperitif or with seafood.

Further Information

Gonzalez Byass SA
C/Manuel Maria Gonzalez 12
11403 Jerez de la Frontera (Spain)
t: +34 956 35 70 00
interna@gonzalezbyass.es
www.gonzalezbyass.com



Technical Information

Type: Brut

Varietal: 55% Macabeo,
30% Parellada, 15% Xarel·lo

Alcohol: 11.5%

Ageing: 12 months in bottle

pH: 3.05

Volatile Acidity: 0.22 g/l

Total Acidity: 3.85 g/l

Total Sugars: 10.5 g/l

