

Loxarel Cava 999 Brut Rosat Pinot Noir

Penedes, Spain

History: Loxarel is a 4th generation family owned estate based at Masia Can Mayol in Penedes, happy to mix modern experimentation with tradition and a concern for the environment. The New varietals include “Chardonnay, Merlot, Syrah, and Pinot Noir “are planted alongside the traditional Macabeo, Xarel-lo, Parellada and Tempranillo.

Their 50 ha of vineyards, high in the mountains, are structured around environmentally friendly production just “*Organic*” cultivation - for example a decreasing use of tractors and mechanization, letting goats and sheep graze in the vineyards in preference to weeding. The vines have a minimal treatment of organic fertilizer once every three to four years with a determination to not over work the soil. Thus production is of high quality low yields and a respect for the land.

Elaboration and Ageing: Maceration with the whole grape for 14 hours, afterwards, it is pressed and kept in inox(Stainless) tanks, the fermentation is made at 14°C. The bottling is made in January. Ageing in the bottle is moderate, and it takes 14 months. The fruit and the freshness are more important in this cava than the ageing aromas.

Sight: Ruby color, deep and bright. The bubbles are fine and elegant, forming a crown at the top of the glass.

Nose: Clean and elegant, with memories of raspberries and red fruit and forest fruit.

Serving Temperature: The recommended serving temperature is approximately 4-5°C or 40 a nice chill. The best way to cool it down is to use an ice bucket.

Serving Suggestions: The Loxarel Cava 999 is perfect with a variety of many type's dishes, but especially for aperitifs, oysters and pasta. It would also be very good to accompany the whole meal.

Awards:

Silver Medal IWSC 2007

Silver Medal Decanter World Wide Awards 2007

Connect with Wine, March 2010 Jane Garvey Review: 90 Points

