

Família Oliveda Brut Joven Cava

Cava, Catalonia



Background

As stated on the lintel stone over the entrance of the Oliveda house, wine production on the estate dates back to 1764, although at that time it was only for the family. In 1948, Josep Oliveda Casanovas and his wife, Joana Rigau Ros, founded a company for the production and sale of wines and Cavas. In 1995, their wines were awarded two gold medals in Madrid, and thus joined an elite group of “The One Hundred Best Wines in Spain”.

Familia Oliveda is still family owned and is located in Capmany, northeast of Barcelona inland from the Costa Brava at the foot of the Pyrenees. They produce a full range of Cava styles, *blanco and rosat*. This comarca, or rural district, is a land of legends, spirits and traditions situated in the northeast of the Principality of Catalonia, receiving the caresses of the Tramuntana winds and the kiss of the Mediterranean Sea.

Familia Oliveda tend 50 hectares of their own vines and have invested in new technology over the years to extract the very best from their quality fruit – all this whilst not abandoning the traditional winemaking techniques they have nurtured, which give their wines a singular character. Their underground cellars for maturing the Cavas are impressive, as is the unique museum of ancient wine making artifacts such as wooden wine presses, hand pumps and Spain’s biggest collection of brass barrel taps dating back to the 18th century. Dali, who worked nearby in Figueres, would surely have enjoyed the occasional flute of Oliveda Cava!

Faithful to the méthode Champenoise, discovered in the 17th century by Dom Perignon, the Familia Oliveda cellars produce the most delicate Cavas, extraordinary and unique. Must from Macabeu, Xarel·lo and Parellada grapes, and must for the Rosat from Pinot Noir and Grenache grapes are fermented in the bottle, which sees them transformed into light, elegant and exquisitely aromatic Cavas.

Winemaking Notes

The Familia Oliveda Brut Joven is made from primarily estate grown Macabeo (40%), Xarel·lo (30%) and Parellada (30%) grapes using mainly free run juice. The grapes were picked in pristine condition for making Cava. This Cava is produced in the traditional méthode Champenoise style with the secondary fermentation occurring in bottle for 12 months whilst resting in the Familia Oliveda Cava cellars prior to disgorging and dosage.

Tasting Notes

An attractive bright pale straw color. It has a well formed mousse and fine bubbles that form multiple chains. This Cava shows a wonderful aromatic intensity, rich in floral aromas and fruit tones that display a lovely youthful character. The palate is very clean, fruity and crisp with a creamy roundness. It has an extremely well balanced structure that has an enticing lingering persistence. Enjoy as an apéritif or with a chicken salad, shellfish, paella, grilled white fleshed fish or fruit desserts.

Specifications

Alcohol: 11.5%
pH: 3.10
TA: 6.7g/l
Residual Sugar: 12g/l