

# VEGA BARCELONA

Type: Spanish Cava  
Varietal Blend: 30% Macebo, 35% Xarello, 35% Parellada  
Vintage: NV  
D.O.: Cava  
Winemaker: Felix Parellada  
Winery: Covides  
Total Production: 10,000 cases  
Age of Vines: Over 10 years



## TASTING NOTES

Color: Pale yellow with good bubble formation  
Nose: Ripe pear and slate  
Palate: Citrus, crème brule, small zesty bubbles  
Finish: Rounded, medium-long

## VINIFICATION

Each grape variety for Cava and the harvest from each vineyard is fermented and vinified separately to allow for the differences in ripening dates and quality development. First fermentation takes place in stainless steel tanks at 61-62° for 7 to 10 days. Second fermentation is in bottles, following the Champenoise (i.e. traditional) Method. Selected yeast for maturation.

## TECHNICAL DATA

pH:	3.11	VA:	0.22 g/l	ALC:	11.5%
RS:	14.5 g/l	Free SO <sub>2</sub> :	26 mg/l	Malolactic:	No
TA:	5.85 g/l	Total SO <sub>2</sub> :	94 mg/l	Lees contact:	9 months

## ADDITIONAL INFO

Cava, a sparkling wine which is made in exactly the same way as Champagne, has fully established its identity in markets abroad in the last thirty years, yet specialized bodegas - or Cava houses - have been producing on a commercial scale since the end of the 19th century. Cava's name derives from the Spanish word for an underground cellar. Today Cava is second only to Champagne in world sales of sparkling wine.

## PRESS

88 Points - Wine Enthusiast

"Dusty, creamy, powdered sugar aromas are nice and easygoing, while the palate has balance and a mouthfeel that caresses solid apple, citrus and peach flavors. Crisp on the finish, with a decent amount of elegance for a \$15 wine. Hard to go wrong with this bubbly."

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