

Campo Viejo™

CAVA BRUT

“The layout of our vineyard plots allows me to select the right grapes especially for this wine, assessing how their potential develops with each vintage. The end result is rounded, flavoursome and well-balanced wine.”

Regional overview / The denominación de Origen Cava has its historical centre in the Comtats de Barcelona territories in Catalunya and, although it can be produced in other regions in Spain, it's in these area where 95% of the production is concentrated. With a gentle Mediterranean climate, it provides the perfect conditions to make fresh and elegant sparkling wines, made with local grape varieties and under the traditional method. Campo Viejo sources the grapes for its Cava in this renowned and historical region and strictly complies with the DO regulations.

Vineyards / The vineyards area stretches from the Mediterranean coastline to the highest areas, at an altitude of approximately 800m. However, it is in the central areas (between 200-300 metres) where the largest vine growing area is to be found. The Mediterranean and sunny climate, combined with a moderate rainfall spread throughout the year, create an ideal microclimate for vine growing and perfect ripening process of the grapes. Campo Viejo Cava Brut is made with the traditional grape varieties of the region: Macabeo, Parellada and Xarel·lo.

Winemaking and ageing / The local grapes are hand picked (70%) and machine harvested (30%) early in the growing season in order to retain freshness. They are gently pressed to obtain the free-run juice in hydraulic bag presses. We vinify separately the three varieties (Macabeo, Parellada and Xarel·lo), all used traditionally to make Cava, to obtain the base white wines. The fermentation occurs at a low temperature below 17°C. After blending the wines, we proceed with the “tirage” and bottling to carry out second fermentation in the bottle. These bottles remain at rest, under constant temperature and humidity, for at least 9 months in contact with lees. After disgorging, the bottles are topped up with the “dosage” and permanently corked.

Tasting / Pale yellow with light golden, clean and bright. The bubbles obtained by the second fermentation in the bottle are fine and persistent. Expressive and elegant nose with pleasant fruit aromas with yeasty hints. Aged for 9 months on the lees make it round and delightful on the palate. This wine is bright, full of fruit notes, has an exuberant mouthfeel and a crisp freshness on the palate.



Macabeo, Parellada,
Xarel·lo



It is the ideal choice for aperitif, or to enjoy with charcuterie, fish, rice dishes such as paella, white meat and soft cheeses



8 - 10 °C

WINE MODERATION
CHOOSE | SHARE | CARE
PLEASE DRINK RESPONSIBLY



ADD

PASIÓN

SOME