

JUVÉ & CAMPS

The Juvé & Camps family winery has been situated in the heart of the Penedès, in Sant Sadurní d'Anoia, since 1921.



Gran Juvé Gran Reserva 2015

Cava, Spain

ESTATE

Juvé & Camps is indisputably the worldwide leader of Gran Reserva Cava. This family-owned, 100% estate-based producer is revered in Spain for its painstaking focus on quality and sustainability, and its important role within the country's conversation on fine wine in general. A winegrowing family for over 200 years, in 1921 Juvé started producing the first sparkling wines under their name. They have been pioneers in the viticulture and production of Cava since then and, today, while Gran Reserva only accounts for 2% of all Cava production, it remains the focus of the estate.

WINE

Since it was first made in 1972, Gran Juvé has always been an emblematic Cava, representing the best of Juvé & Camps. Categorized as 'Brut' with only 5g/l of dosage, it is only produced in exceptional vintages and is made using the best quality grapes from select vineyard plots. With a very long ageing time in the bottle of about 42 months, it showcases the intensity and complexity that Cava can achieve.

VINEYARD

Farming: The grapes are certified organic and hand-harvested from Juvé's most expressive vineyard parcels on their estates; Espiells and Mediona, in the heart of the Penedès region (Barcelona, Spain).

WINEMAKING

Variety: 40% Xarel·lo, 25% Macabeu, 25% Chardonnay, 10% Parelada

Fermentation: Grapes are gently whole-cluster pressed to retain the delicate vibrancy and freshness. Free-run and first press juice is used in this wine to ensure purity of flavors. After the first fermentation by varietal in stainless steel tanks, all the base wines develop malolactic fermentation in order to improve their complexity. After that, the winemakers select the most expressive based wines to be part of the Gran Reserva blend.

Aging: Following the traditional method, bottles are laid down in underground caves for an extended ageing period of 42 months to develop the complexity and finished with a Brut dosage of only 5g/L after the disgorgement.

Alcohol: 12%

TASTING NOTE

The blend is dominated by Xarel·lo and Chardonnay, both grapes contributing to a high acidity that allow this cava to age beautifully. The Macabeu provides the fruitiness, while the Parelada fills in the delicate aromas. The most distinctive trait of Juvé & Camps Gran Reserva is its bright aromas after so many years of ageing. Hints of white flowers and stone fruit are followed by notes of a long-aged cava: brioche, toasted flavors, spices, and honey. The tiny, abundant bubbles that rise up in streams to form a consistent crown. The Chardonnay contributes to the creamy mouthfeel and the Xarel·lo to the elegance and long finish. Exquisitely balanced, this dry cava is expressive, intense, complex, and fresh, a harmony of endless sensations.