



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

# JUVÉ & CAMPS

## Reserva de la Familia Gran Reserva 2017

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

"Reserva de la Familia" (translating to 'Reserve of the Family') is the leading Gran Reserva in the world, always vintage-dated, and all the more notable because of the quality needed to produce it without dosage ('Brut Nature' designation).

### VINEYARD

*Farming:* The grapes are certified organic and hand-harvested from Juvé's three estates; Espiells, Mediona, and La Cuscona, in the best areas of the Mediterranean Penedès region, close to Barcelona, Spain.

### WINEMAKING

*Variety:* 55% Xarel.lo, 35% Macabeo, 10% Parellada

*Fermentation:* Grapes are gently whole-cluster pressed to retain the delicate vibrancy and freshness. Mostly the first press, consisting of the more delicate flavors and aromas, is used. After the first fermentation by varietal in stainless steel tanks, the classic cava grapes (Macabeo, Xarel.lo, and Parellada) develop malolactic fermentation in order to improve their complexity. After that, the base wines are stabilized, blended and bottled.

*Aging:* Following the traditional method, bottles are laid down in the underground caves for an extended period of over three years (36+ months) to develop the complexity that is the distinctive Juvé & Camps signature style. No dosage is added after the disgorgement to showcase the fruit of the grapes in its purest form.

*Alcohol:* 12%



vinous

91

"Pungent, spice-accented aromas of dried pear, lemon pith and toasted nuts; a smoky mineral quality adds lift. Juicy Anjou pear and Meyer lemon flavors show good depth and a floral topnote and become spicier with air. The floral note carries through the clinging finish, which shows fine delineation and minerally cut." - J.R., 7/2021