



Perelada, Gran Claustro Cava Brut Nature Gran Reserva, DO Cava, Spain, 2017

Producer Profile

Perelada are one of the most prestigious and highly regarded wine and cava producers from Catalonia.

DO Empordà wines This family-owned Estate was built upon a winemaking tradition that stretches back to the Middle Ages, they produce wines in DO Empordà, which through their hard work and skill they helped create in the 1960s. Their vineyards are rooted on diverse soils from slate to sand, fluvial sediment to gravel, that all run down between the mighty Pyrenees and the sparkling blue of the Med. This setting has helped create a quest for quality that has gone beyond winemaking, encompassing all things cultural, celebrating art and history in all aspects of life. Easy to believe in a region that was home to the godfather of surrealism, Salvador Dali. DO Cava The family purchased an additional bodega in Penedes' capital, Vilafranca del Penedès, allowing Perelada to increase its production, becoming a serious player amongst Spain's most prominent cava producers. This range is at a price and quality ratio that is hard to argue with, offering incredible value. Every summer Castillo Perelada hosts one of the most prestigious music festivals in Europe. Stars Cava is a tribute to all the artists who have performed under the stars of the Empordà sky.



Product code: 4999

Viticulture

From vineyards in and around Vilafranca del Penedes, in the heartland of Cava production. Made from selected vineyards sites from the 2017 vintage protected by the Cava Designation of Origin, and only created in the finest of vintages.

Winemaking

When USA president Dwight Eisenhower visited Spain in 1959, a small selection of Perelada's cava was chosen to be served at the reception banquet. The absolute success of this experience gave birth to the idea of creating a high-quality cava: the Gran Claustro. This handmade cava originally aged in the cellars underneath the cloister at the castle, now ages to perfection at Perelada's winery in Vilafranca del Penedes in accordance with the appellations requirements. Made from selected wines from the 2017 vintage protected by the Cava Designation of Origin. It is only produced in years where the vintage is classified as exceptional. More than 30 months in the bottle before disgorging.

Tasting Note

Intense aromas of toasted brioche from the ageing, which gives this wine great personality and a lasting impression on the palate. Rich, textured and creamy notes, balanced with honeysuckle fruit, nuts and citrus acidity. Fine bubbles, perfectly poised, beautifully balanced, with the evolution only elevating the interest on the finish.

Food Matching

A full-flavoured and gastronomic Cava, to be served with lightly fried fish, delicate vegetable dishes and smoked chicken.

Awards

Guia Peñin 2017 91 Points

Technical Details

Varieties:

Chardonnay 60%
Pinot Noir 40%

ABV: 11.5%

Closure: Natural cork

Colour: White

Style: Cava

Case Size: 6 x 75cl

Oak Ageing

Time: 30 Months

Type: French Allier

% wine oaked: 20

% new oak: None



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