

BUJONIS



Producer profile

Owned by: Finca Heretat Sabartés

Winemaker: Oscar Llobart

Total hectares under vine: 300

Estate founded: 1984

Winery production total:
2.000.000 bottles

Region and appellation:
Catalonia – DO Cava

Brut Nature Selección Reserva

Wine description

The Bujonis Cava Brut Nature Selección Reserva is made from the traditional cava varieties Xarel.lo, Parellada and Macabeo, plus Chardonnay. All grapes come from the Sabartés estate in the Penedés area and are selected especially for this cava.

The soil is a mix of clay and limestone and the climate is Mediterranean with mild winters, rainy springs and warm summers. Only free-run grape juice is used for this cava (approximately 50% of the grape juice). The second fermentation takes place in the bottle according to the traditional method.

Tasting notes

Bright straw yellow color with tiny bubbles and attractive mousse. Intense and complex aromas of yeast, brioche and toast together with mineral, citrus fruits and green apple. On the palate it is dry, fresh and crisp with a vibrant acidity. Long, pleasant and pure finish. Elegant.

Vineyard characteristics

Production area/name of vineyard: Finca Sabartés

Size of vineyard: 37 ha.

Soil composition: Clay and limestone

Training method: Royat doble

Altitude: 170 m.

Exposure: South

Vines/ha: 3000

Yield/ha: 8000 kg.

Year of vineyard plantation: 1985 - 2000

Winemaking and aging

Varietal composition: 36% Parellada, 29% Xarel.lo, 23% Macabeo, 12% Chardonnay

Harvest time: September - October

First vintage of this wine: 1987

Number of bottles produced: 100.000

Fermentation

Fermentation container: Stainless steel tanks

Length of alcoholic fermentation: 21 days

Fermentation temperature: 13 -15 °C

Aging

Length of aging before disgorgement: 15 months (minimum)

Analytical data

Alcohol: 11,7% vol.

Residual sugar: 0,9 g/l

Acidity: 5,9 g/l

pH: 2,93