

# BUJONIS



## Producer profile

**Owned by:** FincaHeretatSabartés

**Winemaker:** Oscar Llombart

**Total hectares under vine:** 300

**Estate founded:** 1984

**Winery production total:**  
2.000.000 bottles

**Region and appellation:**  
Catalonia – DO Cava

## Cava Brut

### Wine description

The Bujonis Cava Brut is made from the traditional cava varieties Xarel.lo, Parellada and Macabeo.

All grapes come from the Sabartés Estate in the Penedés area.

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 small persistent bubbles. Fragrant aromas of citrus fruits and apple combined with notes from the aging. On the palate it is fresh and crisp, mineral and with apple fruit. Long and pleasant finish.

### Vineyard characteristics

Production area/name of vineyard: Finca Sabartés

Size of vineyard: 70 ha.

Soil composition: Clay and limestone

Training method: Royat double

Altitude: 170 m.

Exposure: South

Vines/ha: 3000

Yield/ha: 9000 kg.

Year of vineyard plantation: 1985 - 2000

### Winemaking and aging

Varietal composition: 45% Parellada, 30% Xarel.lo, 25% Macabeo

Harvest time: September - October

First vintage of this wine: 1987

Number of bottles produced: 200.000

### Fermentation

Fermentation container: Stainless steel tanks

Length of alcoholic fermentation: 21 days

Fermentation temperature: 13 -15 °C

### Aging

Length of aging before disgorgement: 12 months (minimum)

### Analytical data

Alcohol: 11,7% vol.

Residual sugar (dosage): 8,0 g/l

Acidity: 6,1 g/l

pH: 2,96