



CHIC

BARCELONA



Chic Barcelona Brut

Barcelona, the cosmopolitan capital of Spain's Catalonia region, is defined by unique art and architecture, imaginative food and vibrant street life. It has medieval roots, seen in the maze-like Gothic Quarter, but a modernist personality represented by architect Antoni Gaudí's fantastical Sagrada Família church. Its restaurant scene, anchored by the central Boqueria market, ranges from fine dining to tiny tapas bars.

From Barcelona, where the classic and the fashionable intermingle, comes CHIC Barcelona, a fresh and crisp cava, perfect for transforming any occasion into a CHIC celebration.

Cava, meaning cave, is Spanish sparkling wine made in the Traditional, or Champagne Method. 95% of Cava is produced in the Penedès Region of Spain and holds DO certification.

The three varieties used for Chic Brut come from the Penedès region. Low Penedès: limestone, clay and sand. Central Penedès: limestone and clay. More fertile soils. High Penedès: chalky soil.



PRODUCTION AREA

Country:	Spain
Region:	Penedès, Catalonia
Appellation:	DO Cava

GRAPE VARIETIES

35% Macabeo, 35% Xarel.lo, 30% Parellada

PRODUCTION TECHNIQUES

Each variety is hand-harvested. The grapes are then de-stemmed separately and the pulp is cooled to 57° F before a gentle pressing with a pneumatic pump. This process ensures the retention of fresh aromas and flavors. The must is then separated. Fermentation takes place in stainless steel tanks at a controlled temperature of between 61 and 65° F. After blending the three varieties, gentle clarification is performed, as well as tartar stabilization and final filtering. The secondary fermentation takes place in the bottle following the traditional method, with minimum aging on the lees of 11 months.

DESCRIPTION

Color:	Greenish yellow with golden hues. Fine and persistent perlage.
Aroma:	Citrus, lime and green apple aromas.
Taste:	Elegant and distinctive, with white fruit notes and a refreshing acidity.

SERVING SUGGESTIONS

A delicious aperitif and an ideal companion for seafood, and savory courses and salads. Serve chilled, between 41°- 43° F. Cava does not improve with age after bottling, so it is best to consume it within 18 months of purchase.

ANALYSIS

Alc.: 11.5% RS: 15g/l

BOTTLE SIZES

750 ml and 187ml