

PARAJE CALIFICADO VALLCIRERA



- ✕ Area: **1.16 ha**
- ✕ Soil: *Sauló*: granite-based sandy texture (80% sand, 4% silt and 16% clay). Acidic white granite-based sand with low limestone content, little organic matter and good natural drainage.
- ✕ Varieties: XARELLO (PANSA BLANCA) / CHARDONNAY
- ✕ Products:
AA MIRGIN EXEO 2013 / AA MIRGIN OPUS 2013
- ✕ Description:
The *Paraje Calificado* Vallcirera (single vineyard) is located within the superb agricultural area of the Serralada de Marina Natural Park, 18 km from Barcelona and overlooking the Mediterranean Sea, just 2 km away. Family-run and organically farmed, the vines are grown on *Sauló* soil (an acidic granite-based sandy soil). The vineyard's proximity to the sea is a key factor in its mild weather, mitigating extreme temperatures in both summer and winter.



ALTA ALELLA
MIRGIN




ALTA ALELLA
MIRGIN



CAVA DE PARAJE CALIFICADO MIRGIN EXEO 2013

BRUT NATURE

✕ Grape varieties: 60% XARELLO (PANSA BLANCA) /
40% CHARDONNAY

✕ Analysis:
ALCOHOL CONTENT: 12% VOL.
DOSAGE: NON-DOSAGE.
TOTAL ACIDITY (TART. ACID): 6.7 g/l

✕ Description:
Made from a selection of the best organic grapes from the Vallcirera vineyard: Xarel·lo (Pansa Blanca) and Chardonnay. Until 2012 this selection was dedicated to the premium white wine EXEO. From 2013 we decided to withdraw this product from the market and allocate these grapes to our cava. The characteristics of the vintage are drawn out through different winemaking techniques, combining macerations and fermentations in oak (barrels aged 2 and 3 years), afterwards strictly applying traditional methods and employing an optimal ageing period, sealed with cork, for each vintage. It's released on the market just after being manually disgorged. Made only in exceptional years.

✕ Importer: Georges Barbier of London