



Keiva 2020  
D.O. Cava



# Keiva 2020



## Grape genetics

### Variety / Clone

55% Xarel.lo (own clone from Cal Cassanyes), 30% Macabeo & 15% Parellada

### Rootstock

Xarel.lo 41B, widely used in the zone during the 60-70s

### Vine Age

The grapes come from different vineyards throughout the estate. The oldest are over 50 years old.

## Winemaking

### Viticulture

Pruning: Double Cordon Royat  
Cover crop according vintage  
Yield management  
Organic

### Oenology

Following fermentation, ageing takes place over 3 months with the lees in the vat. Clarification on riddling racks. Traditional Method

### Ageing

Minimum 20 months  
Sugar: Residual, brut nature



## Location

### Meteorology / Climatology

2020 was a vintage with a lot of work in viticulture to minimize the affectations of fungus (mildew) due to the abundant localized rains in spring. The cava base wines were early harvested in order to preserve acidity and freshness. Lower yields, although of excellent quality. Harvest started 14th of August with Macabeo, and Xarel.lo was harvested on the 27th of August.

### Soils

Sandy-loam

### Altitude, Latitude & Longitude

160m above sea level

Latitude: 41,305 / Longitude: 1,604

## Tasting

### Notes

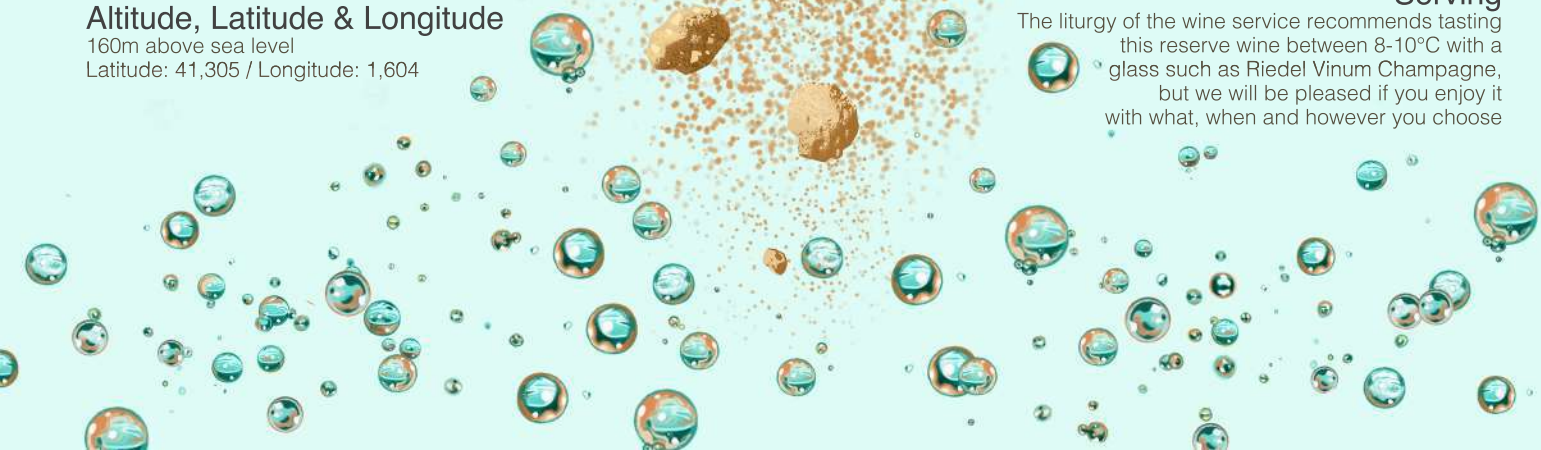
Notes of yellow Ordal peach (local fruit), citrus (blood orange), white flowers, walnuts and Garlanda, a cake rooted in the Penedès region

### Wine Pairing

Cava is one of the most versatile wines that exists, which allows you to pair a meal from start to finish. If you have the opportunity, try pairing it with white meat, such as the Penedès rooster, with fibrous and consistent meat, and an excellent flavor

### Serving

The liturgy of the wine service recommends tasting this reserve wine between 8-10°C with a glass such as Riedel Vinum Champagne, but we will be pleased if you enjoy it with what, when and however you choose





# Keiva

2020

#logística#



Logística



## Análisis

Alcohol: 11,50% vol.  
Acidez total: 5,8 g/l  
Acidez volátil: 0,12 g/l  
pH: 2,91  
SO2 total: 68 mg/l  
Azúcares: <1,5 g/l



## Presentación

Botella: Verallia Cava 75  
(300mm x 88,3mm)  
Peso (llena): 1,60 Kg  
Peso (vacío): 0,835 Kg  
Tapón: Natural Cork - Cava Standard  
Cápsula: Polilaminado



## Caja

Cartón, 6 botellas (vertical) de 75 cl  
(182x272x325mm)  
Peso: 9,5 kg



## Europallet

80 cajas/5 niveles  
(80x120x170 cm)  
Total: 480 botellas  
Peso: 790 kg

