

Keiva
2021



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

2021 began with a rainy, cold winter. This is good for the vegetative rest of the plant and for the accumulation of water in the soil, useful both in spring and summer, which were quite dry. August was especially dry and ripening progressed rapidly, with a very healthy harvest and a lower yield but with a high quality.

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