

MARTA

CANALS
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JOIA ORGANIC RESERVA VINTAGE Brut



Fusion of our native grape varieties Xarel.lo, Macabeu and Parellada from 100% organic certificate vineyards.

Cava Reserva: second fermentation in the bottle ageing on the yeast for more than 24 months in our cellars where developed the perfect maturity and aromatic potential.

The vines benefit from extended sunshine and cool breezes from the nearby Mediterranean Sea. The resulting fruit is of a very high standard which is skilfully crafted into the Marta Joia Organic Reserva Brut. It is elaborated in a clear bottle to show the purity and cleanness of the wine.

VINEYARDS: PENEDÈS TERROIR. 100% ORGANIC CERTIFIED VINEYARDS.

Grape varieties: Xarel.lo, Macabeu and Parellada.

Region: D.O. Cava. **Sub region:** Upper Penedes (Parellada) and Central Penedes (Xarel.lo and Macabeu).

Altitude of the vineyards: 110m (Xarel.lo), 250m (Macabeu) and 315m (Parellada).

Climate: mild Mediterranean.

Annual rainfall: an average of 465 liters per square metre.

Soil: clay and calcareous.

1st FERMENTATION: juice to base wine

Harvest: hand gathered to select the best grapes in September when each variety is at its peak of maturation. Organic farming vineyards.

Pressing and must fermentation: pneumatic press. Musts selection, only the best juices will be for the Marta Joia Organic farming Reserva elaboration.

Each variety of grapes fermented separately at a constant temperature of 16°C in stainless steel tanks.

2nd FERMENTATION: base wine to cava Reserva

The base wine blending: Xarel.lo 40, Macabeu 30%, Parellada 30%.

Fermentation temperature: 15-18 °C.

Ageing period: for more than 24 months. Vintage dated each year.

Sugar added: 6 g/L Brut.

TASTING NOTES

Appearance: It presents a pale yellow coloured cava with fine and persistent bubbles.

Aroma: white fruit, citrus, floral notes and gentle aromas of ageing.

Palate: fresh, slightly dry and very round palate.

Gastronomy: recommended for assorted salads, pasta, rice and fish dishes.

Tips: served cold, between 6°C to 8°C, in flute glass type, transparent, tall, thin and without decoration.



Ramon Canals

Owner and winemaker