

producer

campos de estrellas



vineyard

size of vineyard: 45 hectares.  
 soil: Silica-rich sands.  
 vineyard management: Bush vines and trained (Cordon Royat).  
 main variety: Macabeu, Xarel-lo and Parellada.

location

address: Barri Sant Marçal, 67 08732 Castellet i la Gornal (Barcelona).  
 web-site: [www.vinergia.com/vinergiaWines.php](http://www.vinergia.com/vinergiaWines.php)

denominación de origen

d.o. cava



Campos de Estrellas in the spring



Macabeu, traditional grape variety



second fermentation in the bottle



Campos de Estrellas Brut Nature

technical data

type of wine	Cava
vintage	NV (non-vintage).
harvest	By hand.
wine-making	The grapes are hand picked into small crates, and then taken to the winery where they are pressed. Each grape variety is fermented at around 16 to 18°C to produce the base wine. A blend is then made, yeast and more sugar is added and the wine is bottled with a crown cap. In an underground cellar, the second fermentation takes place in the bottle, followed by 15 months ageing on the lees. Finally, the bottles are degorged to remove the yeasts and the bottled is topped up with the same wine, with no sugar being added.
ageing	15 months on the lees before being degorged.
blend	40% Xarel-lo, 30% Macabeu and 30% Parellada.
analysis	Alcohol: 11.90% Acidity: 4.00g/l ATS Volatile acidity: 0.16g/l AVR Residual sugars: > 3g/l pH: 3.20
date of bottling	Each year, between December and February. Every bottle has its dégorgement date on the back label.
total production	25,000 bottles of 75 cl.
tasting note	Pale straw yellow in colour. Exceptionally clear aromas of peaches and apricots, with touches of freshly-baked bread. Luscious, well-balanced palate. Excellent as an aperitif or with food. Serve at 6 to 8°C.

logistical data

cases	Cases of 6 and 12 bottles; total weight per case (6 bottles): 10 kg; total weight per case (12 bottles): 20 kg;
pallets	60 cases per pallet
EAN-13 code	(bottle): 8437010491276
DUN-14 code	(case): -