

BLANCHARD PEREZ *Cava*

MADE WITH ORGANIC GRAPES

91 POINTS

JAMES SUCKLING.COM

March 2023

VINEYARDS

BLANCHARD PEREZ CAVA is sourced from vineyards located in Penedès, Spain between the Central and Alt Penedès subzones. The climate is typical Mediterranean but also enjoys a wide variety of micro-climates due to the proximity of the coast and range of terrain. Soils are calcareous, shallow in depth and the presence of organic material is scarce. The combination of soils and diverse climatic areas produce different profiles which translate into greater complexity and depth in the wine.

WINEMAKING

Grapes are hand-harvested from our own vineyards and then gently pressed. We only use the free run juice and create the base wine from each grape variety individually, fermenting separately in steel tanks at controlled temperatures. The wine blend then undergoes its second fermentation in the bottle. The finished wines rest a minimum of 14 months in bottle to enhance flavor and complexity.

TASTING NOTES

The appearance is straw yellow with green highlights. Fresh and expressive primary aromas of green apple and pear along with dried nuts and fresh baked bread. On the palate, notes of ripe fruit with expressive citrus character are accompanied by a hint of Mediterranean herbs. Balanced acidity, weight and texture result in a long and lively finish.

FOOD PAIRINGS

Shellfish, shrimp, veggies, Mexican cuisine, chili



Organic Certification: CCPAE

Varietal Composition: Macabeo, Xarel•lo, Parellada

Alcohol: 11.5%

Dosage (sugar): 7g/L

Calories: 105 per 5oz serving

UPC: 4-10644-35100-0

187ML AVAILABLE Q4 2024

UPC: 4-10644-74026-2

Pack Size: 24