

Vins El Cep

Kila Cava Brut Organic



Vins el Cep (roughly translates to wines from the vineyard) epitomizes the concept of "grower" sparkling wine. Vins el Cep was the pioneering producer of organic and biodynamically farmed sparkling wine in Spain.

Viticulture: The estate's best vineyard of each variety were selected for this wine. Macabeo from Can Simón, Xarel·lo from Can Prats, and Parellada from Can Castany. Vins el Cep is a unique producer of sparkling wine from Spain because all of their vineyards are certified organic and are estate owned. Can Castany is, in fact, certified biodynamic by Demeter. Vins el Cep was the first producer of Cava to employ biodynamic practices at their estate.

Winemaking: Methode champenoise. The hand harvested grapes enter the cellar by gravity. A gentle press is carried out and only free run and 50% of the first press must be used. Each variety and vineyard plot is fermented separately in small tanks to protect their individuality. Secondary fermentation is carried out in bottle.

Aging: 24 months in bottle

Grape varieties : 50% Xarel·lo, 25% Macabeu, 25% Parellada

Vineyard age : Vines planted between 1965 and 1990.

Soil : Calcareous sandy soils.

Press Notes

AG Vinous

2021

90 points



Organic

