

CAN XA



D.O. Overview :

Under Vine : 15,200 ha (37,560 ac)

Vineyard Elevation Range : 500-900 m
(1,640-2,592 ft)

Climate : Mediterranean with hot, dry microclimates

Soil Types : Sandy limestone and clay

Primary Red : Tempranillo, Samsó, Cabernet Sauvignon, Garnacha Tinta, Cariñena, Monastrell, Merlot

Primary White : Xarel·lo, Chardonnay, Subirat, Parellada, Macabeo

ORIGIN

D.O. Cava | Penedès, Catalunya

DESIGNATION

Brut Rosé

VARIETIES

100% Pinot Noir

ALCOHOL

11.5%

VINEYARD

From sustainably farmed, 20-40 year-old estate vines. Soils are clay-based, magnesium-rich and low in organic material.

PROCESS

Harvested fruit macerates on skins until desired extraction of color and flavor is achieved. Second fermentation occurs in bottle in the cool subterranean caves. Aged for a minimum of 9 months before disgorgement.

TASTING

Rich with aromas of wild fruit and red currant. The palate opens with gentle spicy notes and a classic Pinot Noir red-fruit profile. A bright stream of bubbles provides pleasant lift and finesse.

WINERY

From the Castellet i la Gornal area of Penedès, Can Xa's delightful Cava duo brings impressive quality and value to bubbles lovers. With strong coastal influences, Can Xa is well situated for farming the high-acid fruit needed for sparkling wine production. Made in the traditional method from their estate fruit, these wines always overdeliver. Both the Brut and Rosé of Pinot Noir spend an impressive 9 months aging in bottle before being disgorged; this occurs at a naturally maintained 57°F in the emblematic dome-shaped caves that meander thirty feet below ground.