

Desoutter & James

Specialists in Spanish wine

Grimau Brut Cava



Bodega Grimau began making cavas and still wines back in the 1920s on the site of the medieval castle of Pujades, just west of Vilafranca de Penedes. The winery subsequently moved about 15km east to its current site at the Masia Torreblanca in Olerdola. The village, 20 km inland from the Mediterranean, is part of both the Penedes and Cava appellation (though cava is also made in another 7 Spanish regions, including Aragon, Navarra and La Rioja), with the main cava-producing town, Sant Sadurní d'Anoia just up the road. The 30 hectare Grimau estate is planted with Cabernet Sauvignon, Tempranillo, Merlot, and Chardonnay, as well as the three traditional Cava grape varieties of Xarel.lo, Macabeo and Parellada.

DOP Cava

Grape varieties: Xarel.lo, Macabeo and Parellada

Soil: Limestone, clay

Harvest: Manual

Winemaking: Following careful selection, the grapes are put into inox tanks for first fermentation over 20 days at a constant 16°C. After assemblage and bottling, the cava then goes into the cellar for second fermentation and a minimum 12 months bottle ageing before release.

ABV: 11.5 %

Total acidity: 5.5 g/l

Residual sugar: 7 g/l

Total SO₂: 79 mg/l

Bottle type: Bordeaux, 75cl

Closure: Natural cork

Tasting notes: Straw yellow in colour with a green tinged rim, bright and clear with steady bubbles. Very aromatic, with strong fruit presence. Smooth and tasty on the palate, with a well-balanced acidity and sweetness.

For prices and more information, please email info@desoutterandjames.com

www.desoutterandjames.com