

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower *Xavier Bernet*

Appellation *Cava*

Locality *Alt Penedès*

Climate *Mediterranean*

Varieties *100% Xarel-lo*

Soil *Calcareous*

Elevation *400 meters*

Vine Age *15-40 years*

Pruning *En Vaso, Espaldera*

Farming *Certified organic*

Production *1,666 cases*

Caves Júlia Bernet

Cava Reserva U 2014



Xavier Bernet started this project in 2003, guiding his work by a philosophy he calls “Closed Circle” production (he designates this on his corks), a concept based on his supervision of the entire process from start to finish. Buying grapes (as well as finished wine) has become commonplace in Cava production, but Xavi believes that the wine starts in the vineyard. From the planting of the vineyard to disgorgement and the finished wine, he is involved in all aspects of the grape’s journey to glass. The Bernet family has grown fruits and vegetables for generations - Xavi was raised in a family of pages, or peasant farmers. They always sold to the local co-op for table wine before Xavi decided he wanted to produce and bottle his own, naming the bodega after his daughter. He had no training in enology when he started, so he hired an enologist to show him the ropes. He is a farmer first and foremost; it was this devotion to the vineyard that led him to an organic certification in 2016.

The Bernet estate is located in the town of **Subirats** within **Alt Penedès**, northeast of Vilafranca and south of Sant Sadurni d’Anoia, and a one-hour drive from Barcelona and the Mediterranean Sea. Xavi owns 7 hectares in Penedès and all of his production comes from his estate vines.

The **Brut Nature Ú** is made from 100% **Xarel-lo** planted on limestone terraces at higher elevation, with the older vines planted *en vaso* and the other 30% younger vines trained. The grapes are hand-harvested, destemmed and pressed into steel tank. Primary fermentation occurs in tank on fine lees, and after 6 months the wine is lightly filtered and bottled without dosage, aging in the family caves for 2 years before release. Only a small addition of SO₂ occurs at pressing. All of the wine is from 2014 vintage, similar to their *Cuvée Ingenius* bottling, but released younger.