

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Xavier Bernet

Appellation Corpinnat

Subzone Alt Penedès

Climate Mediterranean

Varieties 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

Ú 2017



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. 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. 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 is a farmer first and foremost; it was this devotion to the vineyard that led him to an organic certification in 2016. The decision for Xavi to leave the Cava DO and join **Corpinnat** in 2019 was an easy one. Frustrated with the status quo and the Cava DO’s inability to adapt beyond its cheap and low quality reputation, a number of wineries lobbied to become a high quality subdivision of the Cava DO. The Cava DO declined this, giving the (now nine) wineries no other alternative but to leave the DO and form their own collective. Thus was born their new EU brand Corpinnat, which translates loosely to the “Heart of Penedés.”

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 **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 or added SO₂, aging in the family caves for 2 years before release. This is a refreshing sparkling wine with a fine bead, offering fresh floral and fruit aromatics. The palate is fresh and clean, making it ideal for pairing with a broad range of dishes.