

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Assís & Francesc Suriol

Appellation Cava

Subzone Alt Penedès

Climate Mediterranean

Varieties 40% Macabeo,
30% Xarel-lo, 30% Parellada

Soil Calcareous Clay

Elevation 250-320 meters

Vine Age 30 years

Pruning Espaldera

Farming Certified Organic

Production 4,916 cases

Suriol

Cava Brut Nature 2016



The **Suriol** family has lived and made wine in the same *masia*, the Castell de Grubac, in Penedès since the 15th century. They produce Cavas and still wines using traditional, non-interventionist methods, indigenous grape varieties vinified by parcel with native yeasts, local chestnut wood for barrel aging, and corks from the local forest. The results are some of the most complex and layered Penedès wines that we have tasted.

The Suriol estate is located in the village of **Font Rubí** in the **Alt Penedès**, just north of Vilafranca and west of Sant Sadurni d'Anoia, and a one-hour drive from Barcelona and the Mediterranean Sea. Their 25 hectares of vineyards are divided up into 20 different microplots and surround the *masia*, and have been certified organic since 1996. They employ biodynamic practices as well, utilizing native plants for preparations.

All Suriol Cavas are brut nature and vintage dated, and aged on the lees in bottle until order, with the disgorgement date noted on the back label. Fruit for the **Cava Brut Nature** comes from eight parcels planted in the late 1980's. The grapes were hand-harvested, pressed, and fermented in steel tanks, transferred to underground concrete vats for malolactic fermentation over the winter, then disgorged to order after being bottle-aged for 30-40 months, which is the aging range where they find the fruity and yeasty/toasty flavors are in perfect balance. It is a singular Cava with brisk acidity, creamy texture, and flavors of orchard fruits, nuts, fresh bread, and sea salt.