

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower *Xavier Bernet*

Appellation *Corpinnat*

Subzone *Alt Penedès*

Climate *Mediterranean*

Varieties *Xarel-lo Vermell*

Soil *Calcareous*

Elevation *400 meters*

Vine Age *7 years*

Pruning *Espaldera*

Farming *Certified organic*

Production *333 cases (6pks)*

Caves *Júlia Bernet*

Exsum Ancestral 2016



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 **Exsum** is made from young **Xarel-lo Vermell** which Xavi planted on limestone terraces. The grapes are hand-harvested, destemmed and pressed into steel tank. Fermentation occurs with wild yeast in tank and is bottled before primary is completely finished, and without any added SO₂. This brut nature pet-nat is a refreshing and aromatic sparkling wine, with strawberry and blackberry fruit on the palate, and a persistent finish. Pair it with traditional tapas, rices and pastas.