



Segura Viudas

BRUT

Fruitiness, freshness and complexity are the three principal defining characteristics of Segura Viudas Brut. The fruit and the freshness stem from the meticulous care with which we handle our grapes. The complexity comes from a very special technique, which involves autolysis of the yeast cells in the base wine for 3 months before bottling, and a second autolysis of the yeast cells for a minimum of 12 months ageing in bottle.



THE CREATION PROCESS:

- The predominance of the Macabeo grape, which creates a balanced acidity, and the fruity characteristics. It is responsible for the finesse and the elegance which we seek in our creations.
- The grapes from which we produce Segura Viudas Brut come from a great diversity of vineyards in the region. We use the peculiarities of each area to create a balanced and complex Cava.
- The pressing of whole grapes to retain their identity and avoid oxidation.
- The first and second fermentations are carried out using our own selected yeast strains. These yeasts give structure, softness on the palate, more complex aromas (honey, dried fruits and flowers), and an elegant, persistent mousse.
- The blend is from 8 different wines, of which four, once the primary fermentation is complete, age on their lees, in tank, for three months.
- A minimum of 12 months ageing in contact with the lees, in conditions of total darkness and calm, 20 metres below ground and at a constant, natural temperature of between 14 and 16°C.

WINEMAKER'S NOTES

The prime feature of Brut Segura Viudas is its elegant and persistent mousse. The aromas are of white fruits, citrus and tropical fruits, and light floral notes. The palate is exquisite, complex and full of flavour, with good acidity and notes of lime and pineapple. It is dry and long on the finish.

Manel Quintana, Winemaker

SOMMELIER'S RECOMMENDATION

As its bubbles are fine and delicate it is an ideal cava to start a meal, or a loyal companion to preserved sea foods, (clams, winkles, anchovies), pasta dishes such as noodles with seafood sprinkled with arbequina extra virgin olive oil, or even a warm quail salad. It is perfectly at home with soft milk cheeses or a mild Brie, thanks to its light dosage level of 9 grams of sugar.

Exquisite plates to match with:

- Creamy omelette with blue cheese, dates, and walnuts
- Porcini mushroom risotto
- Monkfish stew with clams and peas

Chiara Gai Sanchez - Juan Muñoz, Sommeliers

WINEMAKING TEAM

Manel Quintana - Technical Director of Segura Viudas and Oenologist
Ton Raventós - Head of Laboratory at Segura Viudas and Oenologist

GRAPE VARIETIES

50% Macabeo, 30% Parellada, 20% Xarel·lo

TECHNICAL INFORMATION

- Alcohol 12,5% vol.
- Total Acidity 3,55 g/l
- Dosage 9 g/l
- Ageing on lees: A minimum of 12 months