



Segura Viudas

Creu de Lavit 2015 D.O. Penedès

CREU DE LAVIT WAS ORIGINALLY LAUNCHED ONTO THE MARKET IN 1998. THE TEAM OF WINEMAKERS AND VINEYARD MANAGERS AT SEGURA VIUDAS HAD, FOR MANY YEARS, BEEN FASCINATED BY THE CONCEPT, YET UNDERSTOOD THE RISK OF PRODUCING A SINGLE VARIETAL XAREL·LO WINE, USING COMPLEX WINEMAKING TECHNIQUES, AND AGEING IT FOR A LONG PERIOD IN OAK. THE RECOGNITION SHOWN BY PRESS AND CONSUMERS ALIKE HAS PROVED TO US THAT OUR PIONEERING GAMBLE WAS WORTH TAKING.



VINTAGE OVERVIEW

Winter was very dry, with mild temperatures, but with very propitious snow on 4th February.

The drought was accentuated during Spring, with average temperatures higher than normal.

In July there was a heat-wave, with a maximum recorded temperature of 36°C and an average of 26°C. These extreme temperatures late in the year brought on a very rapid ripening in the early varieties with good sugar concentration and a reduction in acidity. These factors brought the vintage forward by between 5 and 7 days compared to 2014. The lack of rain gave lower yields than in 2014, but the health of the grapes was excellent due to the extremely hot and dry weather in July and August.

In September the weather continued to favour the health and quality of the grapes, with temperatures not too high, low humidity, gentle breezes and high diurnal temperature differences, ideal conditions for a good vintage.

THE VINEYARDS

The vineyards are located in several sites. At the “El Molí” Estate, the 51 year old vines are planted on a plain, at 223 metres above sea level, close to the town of Vilafranca del Penedès.

At the “La Figuera” Estate, the 56 year old vines are planted on south facing slopes at 196 metres in the village of St. Llorenç d’Hortons.

The yields from these vineyards, all of which are bush pruned are between 2.5 and 3.5 kg per vine.

THE HARVEST

We carefully monitor the ripening process of the grapes, measuring not only the sugars and the acids, but also, above all, the “taste” of the grapes.

When our oenologists consider that the optimum point of ripeness has been reached, we begin picking manually, and the grapes are transferred to the winery in 25kg capacity plastic boxes to ensure that they arrive with as little damage as possible.

In 2015 the harvest was carried out on 20th, 21st and 22nd September.



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THE CREATION PROCESS

- The hand harvested grapes are brought to the winery in 25kg capacity boxes, and lightly pressed in pneumatic presses, taking only 55% of the available juice.
- The finished wine is a blend of various wines made from the Xarel·lo grape, vinified separately.

Barrel fermented Xarel·lo

Following static decantation at a controlled temperature of 14°C, the must is transferred immediately to new French oak and acacia barrels in which it is fermented, and where it will remain for a further five months. During this time the yeast lees will be stirred through the wine, a process known as bâtonnage, whenever our oenologists consider it appropriate.

Tank fermented Xarel·lo:

Following static decantation, the must is fermented in temperature controlled stainless steel tanks at 14-16°C.

The wine remains in those tanks, in contact with the lees for three months, and is periodically stirred through, whenever our oenologists consider it appropriate.

Creu de Lavit 2015 is made from the following blend:

- 20% barrel fermented Xarel·lo
- 80% tank fermented Xarel·lo

WINEMAKING TEAM

Gabriel Suberviola - Technical Director of Segura Viudas and Oenologist.

Pedro Hellín - Head of Laboratory at Segura Viudas and Oenologist.

GRAPE VARIETIES:

Xarel·lo 100%

TECHNICAL INFORMATION:

- Alcohol 13% vol.
- Total Acidity 3,40 g/l
- PH 2,95
- Bottling date: 12th April 2016
- Total production: 34.000 bottles

WINEMAKER'S TASTING NOTES:

Star bright straw yellow in colour

Complex and elegant aromas dominated by ripe white fruits – melon and pera, with some tropical notes of pineapple over a backdrop of flowers and floral honey, notably of broom.

There are also some notes of wood influence, showing as vanilla and coconut, from the new barrels used in fermentation and ageing, which are very well integrated with the fruit.

On the palate it is soft and elegant, with great finesse and good refreshing acidity.

There are developing flavours of fresh pineapple fruit on the palate as well, nicely balanced by toasty notes from the oak. The finish is bright, rounded and flavoursome.

Gabriel Suberviola, Winemaker

SOMMELIER'S RECOMMENDATION:

An elegant, flavoursome varietal Xarel·lo wine, ideal with cod fish dishes, especially Norwegian Skrei dishes, but also other meaty fish, salt baked or grilled.

Its long, full, dry finish would make it perfect with scrambled eggs with potatoes and truffle, as well as homemade pasties. Excellent too, with white soups such as vichyssoise.

Juan Muñoz, Sommelier

