



# Segura Viudas

## ORGANIC - BRUT

Hidden amongst the quiet, sunny vineyards outside Barcelona, Segura Viudas is a historic winery that dates back to the 11th century. Our heritage and foundation was built on the values of craftsmanship, authenticity and respect for the land. We continue to honour and preserve these values today, as Segura Viudas Organic wines are created in perfect harmony with our responsibility of sustainability and centennial agricultural tradition.



### THE CREATION PROCESS:

- A blend of Macabeo, Xarel·lo and Parellada from certified organic vineyards and grown in an organic regime, with maximum respect for the soil and its balance with nature.
- Macabeo is the dominant grape, contributing a balanced acidity and the fruity character. It is the grape responsible for the finesse and elegance we look for in our creations.
- The grapes which produce Organic Brut come from a great diversity of vineyards within the region. In this way we can take advantage of the particular nature of each zone to create a complex and harmonious Cava.
- Whole grape pressing to maintain the identity of the product and to avoid oxidation.
- The blend is made from 4 different wines to increase complexity and ageing potential

### WINEMAKER'S NOTES

Pale yellow colour. On the nose, we find plenty of intense and harmonious aromas with hints of citrus fruits and green apples. On the palate, our carefully selected organic grapes have resulted into a higher quality cava. Very intense and fresh, the fine and well-integrated bubbles blend with a fruity character and a few pastry notes. Really pleasant finish.

*Manel Quintana, Winemaker*

### SOMMELIER'S RECOMMENDATION

Exquisite Food Pairings

- A dip of roast peppers, Tofu and Paprika
- A mixed plate of smoked fish – Salmon, Cod, Trout, Herring – served with Tartare Sauce
- Roast Pork Chops with Maple Syrup
- Mild, cured cow's cheese with nuts and honey

*Chiara Gai Sanchez, 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, 40% Parellada, 10% Xarel·lo

### TECHNICAL INFORMATION

- Alcohol 12% vol.
- Total Acidity 3,65 g/l
- Dosage 9 g/l
- Ageing: 12-15 months