



TECHNICAL NOTES

JOSEP 1952 BRUT ORGANIC

Behind Josep 1952 is a rich family history of artisan winemaking and organic viticulture. For generations, the Ventosa-Mañé family has passed down the tradition of winemaking with dedication to ecological and innovative processes to produce top quality D.O. Cava. It was in 1952 that the family planted their first vineyard on the estate in Penedès. Passion, innovation, and respect for organic winemaking is what sets Josep 1952 apart as one of the finest producers in Penedès.

VINEYARDS

The estate is located 90-150m sea level in Baix Penedès between the sea and the mountains where long sunny days and cool nights achieve excellent ripeness. Vineyards are 25 to 55 years in age. Josep 1952 cava is produced from a 25 acre parcel with the oldest vines on the estate. Chalky limestone and sandy soils.

APPELLATION

D.O. Cava

COMPOSITION

50% Xarello, 30% Macabeu, 20% Parellada

VITICULTURE

Certified made with Organic Grapes. Certified Organic by Catalan Council of the Organic Production (CCPAE).

WINEMAKING

The traditional method or méthode champenoise. Extracted by gentle pressing, temperature controlled fermentation in stainless steel tanks for 3 weeks. Fermented with indigenous yeasts. Each cuvee is blind tasted to make the coupage. Aged a 12 months on the lees. Dosage 8-9 g/l sugar.

ALCOHOL

11.5%

TASTING NOTES

Fine and persistent bubbles. Light yellow color. Aroma of white fruits with citric notes. Light and fresh on first impression, with a soft and persistent finish.

SERVE WITH

Refreshing, ideal for appetizers and to share great moments with friends. Pairs with variety of tapas, cheeses, salads, sushi, oysters, pasta, and cured meats.



UPC bottle 750 ml:

097871016827

GTIN-14 case 12x750ml:

10097871016824

SKU # 750 ml

JOSP0142NV



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