



WINEMAKER

Ventosa-Mañé family

FARMING

Certified Organic

VARIETALS

Macabeu, Parellada, Xarel-lo

FEATURES

Bottle, Cork

ABV

11.5%

AVAILABLE SIZES (L)

0.750



Josep 1952

Cava Brut Organic

SPAIN, PENEDES, DO CAVA

 WHITE

WINERY OVERVIEW

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. Today Josep 1952 produces Certified Organic Cava and natural sparkling wines that offer great purity and freshness.

VINEYARD

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.

TERROIR

Chalky limestone and sandy soils.

VITICULTURE

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

VINIFICATION

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.

AGING

Aged a 12 months on the lees. Dosage 8-9 g/l sugar.

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

