

# CAVA AVINYÓ

**Year Founded:** 1597

**Region:** Penedès, Spain

**Founder:** Joan Esteve Marcè

**Owner(s):** The Estave-Nadal Siblings (Xavier, Luis, Pedro Juan, Mercè)

**Known For:** Their spirit of innovation and respect for traditions, driven by an undercurrent of constant self-improvement and a relentless drive for quality, are the defining characteristics that set Avinyó Cava apart from others.

**-Certified Organic & Vegan-**

Up until the late 19th century, the Esteve family of Avinyó lived a life similar to other traditional Catalan farms, with the growing and selling of cereal crops, legumes, and wine. But when phylloxera crossed the border from France into Spain, the family was dealt a double blow. The pest completely destroyed their vineyards and their savings, with the subsequent bankruptcy of the region's banks wiping out their finances. Faced with starting over, Joan Esteve Marcè (grandfather of the current generation and founder of the modern winery) saw opportunity in their hardship and developed a plan to rebuild and focus their farming around the production of quality grapes for wine production. In 1889 he traveled to France in search of the new phylloxera-resistant rootstocks, from which he replanted the entire estate. His calculated gamble paid off, and he spent the rest of his life



improving the winery, rejuvenating it for the next generation of the family business. In the same spirit of innovation that led Joan Esteve Marcè to France, his son, Joan Esteve Nadal, brought the first tractor to Penedès in 1957 to further improve his farming. Joan Esteve Nadal expanded the family's holdings to four parcels totaling about 40 hectares, with the indigenous varieties of xarel-lo, macabeo, and parellada making up the majority of the vines planted. While the family continued to sell the majority of their produce to the large Cava houses, Joan Esteve had been spending time in France, learning how to make world-class, hand-made sparkling wine. With that experience, the first Avinyó Cava with a label was produced in 1979 in very small quantities and the family gradually became known to locals as a source for incredible hand-made sparkling wines from traditional grape varieties.

## 2020 Cava Avinyó Brut

**"An excellent value in sparkling wine from Spain." - Robert Parker**

A delicious, unpretentious sparkling wine you can drink every day, made by one of the nicest and most authentic family estates on the planet. The wine is made from 60% Macabeo, 25% Xarel-lo, and 15% Parellada from organically-farmed estate vines planted from 1945 to 2017 at Can Fontanals from 250m to 275m elevation.

On the front of every bottle of Cava Avinyó Brut Reserva is a Catalan inscription that translates: "from the must of the flower and with the rigor of a work well crafted." This phrase sums up the Nadal family's winemaking philosophy with their focus on producing the highest quality of wine through adherence to the natural fruit and through hard work and great delicacy in the winemaking process. After all, if you're making wine for your family, you want to make sure it's as good as it can be. Traditional Catalan sparkling wine made with méthode champénoise.

After a night-time grape harvest to avoid oxidation and for optimal temperature, the grapes are pressed very gently in a pneumatic press. The base wine then ferments in temperature-controlled stainless steel between 14°C and 16°C. After cold stabilization, the wine begins its secondary fermentation in bottle with the addition of yeasts and sugar in March. It is then aged 18-24 months on the lees before being disgorged on demand. Unfiltered.



**90 Points – '19 James Suckling** – *"I like the savory notes here with gentle earthy and saline hints to the stone fruit. It's medium-bodied, creamy and soft."*



## **2020/2021 Cava Avinyó Brut Rosé**

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100% Pinot Noir. Traditional Catalan sparkling wine made using the Méthode Traditionnelle. The grapes are harvested at night to avoid oxidation and for optimal temperature. The free run juice then macerates for eight hours with the skins. The base wine ferments in temperature-controlled stainless steel between 16°C and 18°C. After cold stabilization, the wine begins its secondary fermentation in bottle with the addition of yeasts and sugar early the following year. It then ages for a minimum of 18 months on the lees before being disgorged on demand.

### **92 Points – '20 Wine&Spirits**

**90 Points – James Suckling** – *“Raspberries, grapefruit and dried flowers on the nose. Some salted almonds, too. It’s medium-bodied, with gently frothy bubbles and a fresh, tasty finish.”*