



2018 HOLA! DESDE BARCELONA - CAVA - BRUT

Spain > Catalonia > DO Cava

30% Xarel·lo, 40% Macabeo, 30% Parellada

On the nose: very clean, intense and fresh aromas of white fruit (green apple, grape, citrus notes) and fermentation (notes of pastry and almonds). On the palate: Harmonious and appetizing in the mouth with great balance. Complex, delicate, beautiful harmony, large structure, freshness and intense fruity aromas.

About us

Barcelona Brands was founded in the year 2014 by Christopher Heirwegh and Christel Weemaes who moved from Belgium to Spain 7 years ago. Their passion for the world of sparkling wines and spirits led them to embark on a tour of the Mediterranean with a goal to represent the maximum expression of what Spain and Italy has to offer and to faithfully reflect the aromas of each area. The project kicked off with their now internationally famous brand Hola Desde Barcelona, a unique cava in style and quality. Currently Barcelona Brands produces Cava, Prosecco, Gin, Sangria, Limoncello among others.

Terroir

We grow high quality grapes vineyards unique to our production at +500 meters above sea level. In the summer, the wide temperature differential between day and night causes the grape to ripen slowly, given them greater aroma, flavor and colour.

Viticulture

The coupage wine obtained undergoes 2nd fermentation in the bottle according to the traditional "Méthode Champenoise". We employ a strain of yeast which increases mannoprotein content in the cava in order to achieve velvety and creamy mouth feel. The cava ages in the silence of our cellar on its lees for a minimum of 12 months. At the end of the ageing process, the cava is disgorged. The vinification is done following the traditional methods, betting on a vinification of minimum intervention, to ensure the maximum expressiveness of the grape. Static racking, low aggressive filtrations and fermentations at low temperatures are key in our processes.

Vinification

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Recommendation

This cava is a fantastic choice for savory pairings and light salty meals. To serve alongside tapas (manchego cheese, olives and almonds), fried fish, chicken and serrano ham.

- This wine has not yet received a recognition

Alcohol: 11.50 %

Sugar: 9.00 g/l

Acidity: 3.70 g/l

