OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Casteller Cava Brut



Meant to capture the essence of Catalan culture, Casteller Cava is a vibrant, zesty expression of Penedès's traditional sparkling wine. The term "Casteller," meaning "Tower," pays homage to the age-old tradition of clans and villages competing to build the tallest human towers during holiday festivals. This practice, especially prominent in Camp de Tarragona, was first documented in the eighteenth century and was recognized by UNESCO in 2006 as an Intangible Heritage of Humanity due to its deep-rooted significance in Catalonia.

This exquisite Cava, crafted by winemaker Maria Galup, honors this tradition and the rich history of Catalan sparkling wine. Aged for 12 months on the lees, Casteller is a beautifully textured, dry Cava, ideal as an aperitif for various celebrations—though we suggest abstaining from building human towers after enjoying a glass! Salut!

WHAT MAKES THIS WINE UNIQUE?: Unlike many modern Cavas, Casteller is made exclusively from estate-grown native varieties and undergoes 12 months of aging on the lees in the bottle. Clean, bright, and dry, it exemplifies the traditional Cava profile and sets a high standard for newcomers to the style.

RATING HISTORY: NV 92WE, 91IWSC, 90D

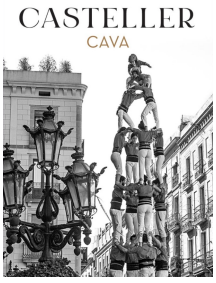
GRAPE: Estate fruit. 40% Macabeo, 40% Xarello, 20% Parellada. Vines planted in 1995. Tended in limestone, clay and sandy soil at 100 - 500 m (328 - 1,640 ft) elevation. This is a vegan wine.

PAIRING SUGGESTIONS: This bright, vibrant Cava will pair well with most any tapas, savory or sweet, or casual small plates, especially those centered on seafood. It has more than enough substance and interest to be an excellent aperitif on its own.



VINIFICATION AND AGING: In compliance with DO Cava regulations, this wine is produced using the traditional method, with secondary fermentation occurring in the bottle. It is aged for 12 months on the lees, exceeding the DO's minimum requirement of 9 months.

LOCATION, SOIL, CLIMATE: The vineyards are situated in northeastern Spain, just a few miles south of Barcelona, in the Alt Penedés subregion of the Penedés DO. Located in Vilafranca del Penedés, the vineyards overlook the Mediterranean Sea at an elevation of 176 meters (577 ft). This region, where vines were introduced by the ancient Greeks before the 4th century BC, features topsoil of limestone and sand with low organic matter. This soil composition results in low yields per vine and a higher skin-to-juice ratio per berry, leading to more intense and concentrated flavors. The climate here averages 67°F from April to October, with an annual rainfall of 24 inches.



TASTING NOTES The Casteller Brut Cava opens with aromas of green apple and citrus. On the palate, it offers crisp, fresh flavors with hints of citrus-lime and a subtle touch of sweetness. The taste is refreshingly clean and vibrant, with a lively, zesty quality.

ALCOHOL CONTENT: 11.5%

UPC CODE: 810411010419