

2015 ANTIGVA MILLÉSIMÉ RESERVA CAVA

ANTIGVA WINES, ALT PENEDEÉS, SPAIN



THE WINE:

A single vineyard blend of 33% Macabeo, 33% Parellada, 24% Xarello, and 10% Chardonnay. Produced using the Methode Traditionnelle, a technique where carbonic fermentation (creating the bubbles) occurs within each bottle. The wine was aged 36 months on the lees prior to disgorgement. The winery produced less than 4,000 bottles of this vintage.

THE ESTATE:

Antigma Wines is a family run business going back five generations owned by the Figuerola family. They have been growing grapes in the Alt Penedés region of Catalonia near the town of Torrelles de Foix and only recently decided to start producing their own wines. The family also owns five acres of old vine tempranillo vines near the town of Roa in the Ribera del Duero D.O. The wines they make are all from estate grown fruit and grown without pesticides. They are truly a garage winemaker with production levels under 1,000 cases on any wine they produce.

TASTING NOTES:

Color: straw gold

Aromas: golden apple, white flowers, quince and baked bread

Flavor & Texture: Meyer lemon, honey, and toast with a deep and complex texture and finish

Food Pairing: smoked salmon on toast points with capers and creamy goat cheese

-DRINK NOW THROUGH 2025-