



FROM ORGANIC FARMING, AN ELEGANT AND INTENSE CAVA WITH NOTES OF PASTRY AND FLORAL UANCES.

In 1919, a group of winegrowers from the village of l'Arboç decided to build a distillery to extract spirits from the grape pomace left after pressing. From 1952 onwards, **a group of local winegrowers joined their efforts to build a cooperative** winery next to that distillery and produce wine together. The modernist-style winery soon specialised in vinifying native grape varieties mainly for cava production, although they also make still wines.

Cellers de l'Arboç was a pioneer in Penedès in fermenting wines at low temperatures, a technique that preserves the freshness and Mediterranean aromas, ensuring excellent quality in the second fermentation in bottle. **The origins of Arboç 1919 speak of dedication, tradition and an innovative spirit**, with a commitment to respecting the land and sharing a passion for wine. Here we find a **cava that captures the essence of Penedès**, true to its roots and able to turn every glass into a toast to history and the future.

TASTING NOTES



Appearance

Intense lemon colour with golden reflections.



Nose

Marked toasted notes, accompanied by ripe white fruit, subtle floral nuances and delicate pastry hints.



Palate

Creamy and well-balanced, with fine bubbles and touches of dried fruits and pastry. Long, complex finish with great character



Food pairings

Ideal with gourmet dishes, smoked foods, mature cheeses, fish and seafood.

DENOMINATIONS OF ORIGIN

D.O. CAVA

Comtats de Barcelona

FULL RANGE





PRODUCTION

We craft cavas of exceptional quality, produced in the Cava D.O. using the traditional method, which consists of carrying out the second alcoholic fermentation in the bottle. Each grape variety is harvested and fermented separately. For the second fermentation, the bottles are stored in underground cellars at a constant temperature of 15°-17°C with the wines remaining in contact with their yeasts.

AGEING

This Cava is classified as a Cava de Guarda, and spends more than 18 months in the bottle where it undergoes the second fermentation to acquire its bubbles. After this, we start the riddling process: the sediments, resulting from the depletion of the yeasts, are deposited in the neck of the bottle, thanks to a daily rotation of the bottles carried out in our cellars. The native yeasts lend our cava its unique personality.

TECHNICAL DATA

Typology	Cava Brut Reserva Orgànic
Grape varieties	Xarel·lo 40%, Macabeo 30% & Parellada 30%
Age of vines	Over 10 years
Fermentation temperature	16°C
Fermentation duration	9 days
Time in bottle	>18 months
Alcohol content (vol)	11,50 %
Energetic value	314 kJ / 75 kcal
Total acidity (gr/l)	6,2
pH	3,02
Residual sugar (gr/l)	11
Winemaker	Joan Rabadà
Recommended serving temperature	6-8°C
Available formats	75 cl