

## **SEGURA VIUDAS** **Brut Reserva Cava Sparkling - 6pk**

### **THE CREATION PROCESS:**

- The predominance of the Macabeo grape, which creates a balanced acidity, and the fruity characteristics. It is responsible for the finesse and the elegance which we seek in our creations.
- The grapes from which we produce Brut Reserva come from a great diversity of vineyards in the region. We use the peculiarities of each area to create a balanced and complex Cava.
- The pressing of whole grapes to retain their identity and avoid oxidation.
- Static decantation of the grape juice for 24 hours to achieve fruitier and more elegant wines.
- The first and second fermentations are carried out using our own selected yeast strains. These yeasts give structure, softness on the palate, more complex aromas (honey, dried fruits and flowers), and an elegant, persistent mousse.
- The blend is from 10 different wines, of which four, once the primary fermentation is complete, age on their lees, in tank, for three months.
- A minimum of 15 months ageing in contact with the lees, in conditions of total darkness and calm, 20 metres below ground and at a constant, natural temperature of between 14 and 16°C.

### **WINEMAKER'S NOTES:**

The prime feature of Brut Reserva Segura Viudas is its elegant and persistent mousse. The aromas are of white fruits, citrus and tropical fruits, and light floral notes. The palate is exquisite, complex and full of flavour, with good acidity and notes of lime and pineapple. It is dry and long on the finish.

**Gabriel Suberviola, Winemaker**

### **SOMMELIER'S RECOMMENDATION:**

An ideal Cava to start a meal, or a loyal companion to preserved sea foods, (clams, winkles, anchovies), pasta dishes such as noodles with seafood sprinkled with arbequina extra virgin olive oil, or even a warm quail salad. It is perfectly at home with soft milk cheeses or a mild Brie, thanks to its light dosage level of 9 grams of sugar.

**Juan Muñoz, Sommelier**

### **WINEMAKING TEAM:**

Gabriel Suberviola - Technical Director of Segura Viudas and Oenologist  
Pedro Hellín - Head of Laboratory at Segura Viudas and Oenologist

### **GRAPE VARIETIES:**

50% Macabeo, 35% Parellada, 15% Xarel-lo

### **TECHNICAL INFORMATION:**

- Alcohol 12% vol.
- Total Acidity 3,60 g/l
- Dosage 9 g/l
- Ageing on lees: A minimum of 15 months – Cava Reserva
- pH: 3,03

**SEE REVIEWS ON NEXT PAGE**

**Segura Viudas Brut Reserva Cava**

**Rated 91+, Carolyn Evans Hammond, The Star, May 11, 2018**

*"Like cremant, cava is also made in the Champagne method, resulting in a relatively complex drop. And this particular bottle tastes restrained, bone dry and gently saline - a style that compliments this dish beautifully. Expect subdued scents of orange and grapefruit peel, toast and lilac; an electric, mouth-watering attack of salted grapefruit edged with lime; and a gentle effervescence that tastes purposeful yet brunch-appropriate. It's sheer elegance at a reasonable price. No wonder it's one of the bestselling Cavas in Ontario today."*

**Segura Viudas Brut Reserva Cava**

**Rated 91, Carolyn Evans Hammond, The Star,  
February 16, 2018**

**Segura Viudas Brut Reserva Cava**

**Rated 91+, Carolyn Evans Hammond, The Star,  
December 29, 2017**

*"Subdued scents of orange and grapefruit peel, toast and lilac lead to an electric, mouth-watering attack of salted grapefruit edged with lime and freshly baked bread-all shot through with tiny bubbles that create a fine mousse in the mouth. The aromas, flavours and structure of this dry Cava come together in an impressive whole that doesn't vary much year to year. Terrific Spanish fizz to pour on its own, with some mild brie at room temperature, or with a broad range of spicy tapas."*

**Segura Viudas Brut Reserva Cava**

**Rated 88, David Lawrason, Toronto Life, November 29, 2017**

*"This classic, perennially great-value Spanish cava displays olive, almond, green pear, light toast and lime aromas. It's light, brisk and lively, with a slightly foamy mousse but a nervy centre, some softness and stony minerality."*

**Segura Viudas Brut Reserva Cava**

**Rated 90, Natalie MacLean, September 4, 2017**

*"Superb value! Toasty, earthy, dry and refreshing sparkling wine that's a fraction of the cost of Champagne. Lovely yeasty notes on the nose with some toasted apple and almond on the finish. Stock up for your parties and weddings now."*

**Segura Viudas Brut Reserva Cava**

**Rated 89, Steve Thurlow, WineAlign, November 19, 2014**

*"This is my favourite LCBO bubbly under \$15, great for receptions as an aperitif; essentially anywhere you would consider Champagne, since when tasted side by side its tough to tell the difference. It is much improved since my previous tasting a year ago. Expect a fresh nose of grapefruit, mineral and pear with an elegant delicate soft mousse and a long lingering finish of apple pear fruit. Lots of flavour and super creamy texture. Very good length."*

**Segura Viudas Brut Reserva Cava**

**Rated 88, Sara d'Amato, WineAlign, September 21, 2014**

*"Very good concentration, weight and depth. One of, if not the best value Cava on the shelves. Refreshing and memorable"*