

# CANXA



## D.O. Overview :

**Under Vine** : 15,200 ha (37,560 ac)

**Vineyard Elevation Range** : 500-900 m  
(1,640-2,952 ft)

**Climate** : Mediterranean with hot, dry microclimates

**Soil Types** : Sandy limestone and clay

**Primary Red** : Tempranillo, Samsó, Cabernet Sauvignon, Garnacha Tinta, Cariñena, Monastrell, Merlot

**Primary White** : Xarel·lo, Chardonnay, Subirat, Parellada, Macabeo

## ORIGIN

D.O. Cava | Penedès, Catalunya

## DESIGNATION

Brut Cava

## VARIETIES

50% Xarel·lo, 25% Macabeo, 25% Parellada

## ALCOHOL

11.5%

## VINEYARD

From sustainably farmed, 20-40 year-old estate vines. Soils are clay-based, magnesium-rich and low in organic material.

## PROCESS

Harvested fruit is chilled quickly and pressed in an effort to avoid oxidation. Second fermentation occurs in bottle in the cool subterranean caves. Aged for 9 months before disgorgement. Dosed to 9 g/L residual sugar.

## TASTING

In this traditional Brut, Xarel·lo offers the foundational structure for aging, Macabeo lends elegance with delicate bitter notes, and Parellada connects the elements with its refreshing, citric acidity. Exhibits a pale-gold aspect, fine bubbles, and a nose of citrus and white fruit.

## WINERY

From the Castellet i la Gornal area of Penedès, Can Xa's delightful Cava duo brings impressive quality and value to bubbles lovers. With strong coastal influences, Can Xa is well situated for farming the high-acid fruit needed for sparkling wine production. Made in the traditional method from their estate fruit, these wines always overdeliver. Both the Brut and Rosé of Pinot Noir spend an impressive 9 months aging in bottle before being disgorged; this occurs at a naturally maintained 57°F in the emblematic dome-shaped caves that meander thirty feet below ground.