

Pupitre Cava Tradicional Brut N.V



Region

Penedes is the coastal Catalan region in north eastern Spain around the vibrant city of Barcelona. The region is dominated by the Pyrenees to the north, which forms a narrow coastal strip. The mild climate is influenced by the cooling Mediterranean, with a more continental and hotter climate further inland, where the vineyards are affected by the altitude, which afford cooler climatic influences. The region is most famed for producing Cava sparkling wine, meaning 'cellar' in Catalan.

Producer

Castell D`Or was founded in 2005 and at its core is a Co-op spread over the regions of Penedès, Baix Penedès, Conca de Barberà, Alt Camp, Tarragona and Lleida. They are made up of some of the finest wine producing families in the region, that have more than 100 years of experience in production of Cava. Awarded the prestigious Vinari Award for Best Winery of Catalonia in 2023, the group strives to provide consumers all over the world with the finest quality wines and cavas. Castell D`or are committed to the environment by; reducing their carbon footprint having installed a solar plant that powers 40% of production, protecting local fauna and flora, restricting use of any synthetic chemical products and converting vineyards to 50% organic production, which is set to happen in 2025.

Tasting Notes

Named in homage to the classic racks used in ageing sparkling wine on lees, a key part of traditional method production. Pupitre aims to capture the essence of a slow, complex process, creating an authentic Cava. The nose provides notes of Acacia, yellow apple and hints of aniseed, followed through on the palate by pronounced notes of lemon and green apple. A fine mousse and a lengthy finish give an overall refreshing a pleasant experience with this well rounded Cava.

Food

Serve as an aperitif, or with bread, fresh olive oils and jamon.

Technical Information

Country	Spain
Region	Cava
Grape(s)	Xarel-lo (40%) Macabeo (30%) Parellada (30%)
Type	Sparkling
Style	Fizz
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry
Alcohol Content	11%
Closure Style	Cork
Organic/Biodynamic	No
Allergens	Milk: No Egg: No
Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes



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