



## GRAN CARTA BRUT

### Bodega History:

In 1885, Pere Baqués Rafecas, the founder of the Cava and great grandfather of the present generation, was born in Guardiola de Font-rubi

Their cava producer's story starts by Pere Baqués Rafecas making table wines on a corner in between the barbershop and the town dance hall which his parents operated. The company officially launches in 1910 and he is the one who initiates the excavation for a cave that will age those still wines in optimal conditions.

Historical documents note that in 1915 deeper excavations were done to further optimize wine storage conditions. This work, which was done by hand, took several years, creating what are the caves that are in actual use today maintaining the form that was created back then.

Assumpció Baqués Llopart, Pere's daughter, enthusiastically took over the work that her father started. Subsequently her son, Pere Rexach Baqués, took over the reins of this great enterprise until his daughter Montse joins to lead this enterprise.

It is she who presently leads the company and keep loyal to many of the company origins yet making a generational change that is worthy of the family tradition.



Vineyard Location: Penedes  
Appellation: D.O. Cava

Varietal Composition:  
40% Parellada  
30% Macabeo  
30% Xarel-lo

Aging: 3 years (36 months) in caves held at a constant temperature of 14.5degC

Residual Sugar: 0.3 grs/liter

Alcohol: 11.5%

### Tasting Notes:

A pale straw color and very brilliant. The bubbles are fine and persistent. The aroma is elegant and in perfect equilibrium with the fruit notes characteristic of the grapes as well as those refined with the aging. The mouth repeats deliciously the aging notes on the nose, it is structured yet fine and delicate. The finish is long.