



BRUT IMPERIAL RESERVA

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Historical documents note that in 1915 deeper excavations were done to further optimize wine storage conditions.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: 3.5 years (42 months) in caves held at a constant temperature of 14.5degC

Residual Sugar: 0.6 grs/liter

Alcohol: 11.5%

Tasting Notes:

A pale straw color shows reflections of new gold with fine bubbles. Soft and elegant aroma of apples accompanied by a nutty smokiness. The mouth is creamy and delicious with a well-balanced sweetness and acidity. The finish is persistent and soft.

