

Huguet de Can Feixes

Blanc Selecció 2017



WINERY: *Huguet de Can Feixes*

COUNTRY: *Spain*

REGION: *Cataluña*

APPELLATION: *D.O. Cava/ D.O. Penedès*

GRAPES: 41% *Parellada*
34% *Macabeo*
10% *Xarel-lo*
8% *Malvasia*
7% *Chardonnay*

ELEVATION: *1,400+ feet*

SOIL: *limestone and gravel*

AGE OF VINES: *60 years*

TRAINING SYSTEM: *goblet*

FERMENTATION: *stainless steel tanks
and on fine lees*

CERTIFICATION: *certified organic*

WINEMAKER: *Josep María Huguet*

ALCOHOL: *12%*

UPC CODE: *7 37686 08001 8*



THE WINE:

Parellada at its best, from high-altitude, gravelly mountain soils: intense lemon-oil aroma with firm acid structure enhanced by the rare, glyceric Malvasía. Stony and aromatic, reminiscent of France's Chablis or Rheingau.

Only crops from "Finca Can Feixes". Manual harvest with grape selection in the vineyard and on sorting tables upon arrival at the warehouse. Procurement of the free-run juice by directly pressing the fresh whole grape under low pressure with a pneumatic press. Clarification of the musts by natural settling. Fermentation of the clean must at controlled temperatures in stainless steel tanks.

THE WINERY:

Estate founded in 1768 by Don Jaime Feixes and acquired from Feixes descendants by the Huguet family in the late-19th century. Unchanged in boundary since its original founding, Can Feixes is over 400 acres of mountainside terrain, the highest vineyard estate in the region at over 1,400 feet.

