



Can Feixes Barrel-Fermented Chardonnay 2007

Huguet de Can Feixes

Cabrera d'Anoia — D.O. Cava/D.O. Penedès

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 1400 feet.

THE WINE

This gorgeous wine demonstrates the superb terroir of Huguet's gravelly, high-altitude vineyards. Low-pH, dense musts develop slowly on the lees in barriques, expressing the rich wood while retaining a distinctly old-world subtlety of fruit.

IN THE PRESS

Can Feixes Chardonnay 2007 "The 2007 Can Feixes Chardonnay is a selection of the best parcels, raised entirely in French oak for eight months with regular batonnage. It has a lifted butterscotch and almond-scented bouquet that carries the oak extremely well. The palate is full-bodied with a leesy entry and touches of spice that become more prominent towards the orange rind, hazelnut and nectarine-tinged finish. It offers impressive persistency and freshness, the new oak barely noticeable. Again, this has the substance to merit aging, although it is delicious to drink in its youth. Drink now-2017. —**90 Points**"

DETAILS OF WINEMAKING & VITICULTURE

Grapes: 100% Chardonnay

Winemaking: Eight months on the lees and in the same new barriques in which it was fermented. After bottling, the wine has been aged a minimum of one and a half years in subterranean cellars.

Alcohol: 13%

