

# Masia les Forques

10 d'abril

Protected designation of origin: Cava

**100% Organic farming.**

**Varietals:** Xarel·lo (100%)

**Method:** It is exclusively produced with centenary vineyards which are located in the heart of Penedès. Grown in loam texture, naturally calcareous soil. That's the reason why the grape production is low but with a high quality in terms of regularity, concentration and expression. If being centenary is an important characteristic of the vineyards, even more meaningful is the fact that we have reduced the productivity harvesting in a manual way.

All of the vines are grown without herbicides nor pesticides to respect bio-diversity and the environment.

We make a quick natural selection of the grape once it arrives to the cellar. Only the flower must, without pressing, is made used in order to avoid the most astringent imperfections and the green notes, very common in pressing processes.

This peculiar Xarel·lo is fermented in stainless steel tanks at a low temperature (13° - 14°). After the fermentation, we let it settle around 12 days in very thin lees (of the same Xarel·lo).

The second fermentation in bottle is carried out with a family yeast and also with one imported from the Champagne. This is done to add a differentiating touch to the subsequent aging.

The bottles have a minimum aging of 60 months. First, the bottles are deposited in the cellar at a constant temperature of 14°-15° C until the first 50 months. Then, we apply the Pontiac method which consists of shaking the bottles, one by one, in order to detach the dregs of the yeasts and enhance the third scents of these fantastic yeasts.

It is again held at the 58 months of aging.

## Tasting note:

**Aspect:** Straw yellow with golden reflections. The bubbles are thin and persistent, slow in its development.

**Nose:** Clean, frank. The sweetness enchants the sense of smell with creamy notes of mature fruit, vanilla and soft toasty nuances over a balsamic and smoked backdrop of well complexity.

**Mouthfeel:** Fine and elegant in the attack where the carbonic is excellently mixed. A lovely in its course of development. Worth noting is the touch over vanilla, mature fruit, toasted and truffle. Very long and complex aftertaste, lingering the nose and mouth scents. It stands out for the vanilla over a smoked and toasted backdrop, that is the fruit of its long aging.

## Food Matching:

Due to its structure and aging, it is perfect for accompanying any food: caviar, smoked foods, sauced fish, meat, foie and hard cheeses.



## Analysis:

Alcohol by volume: 11,5°  
Residuals sugars: 2,40 gr/l.  
Sulphur dioxide: 75 mgr/l  
Total acidity: 3,65 gr/l  
Harvest: 2007