

COMPAÑÍA DE VINOS DEL ATLÁNTICO

CAVA 'BARCINO' BRUT

ORIGIN

Spain, Penedès,
Vilafranca del Penedès

WINE TYPE & VARIETIES

Sparkling white, Macabeo,
Xarel-lo and Parellada

SOIL

Limestone and sand

AGE OF VINES

Around 25-30 years old

VITICULTURE

Sustainable

VINIFICATION

Traditional method.
First fermentation on stainless
steel tanks. After second
fermentation the wine ages sur
lattes on lees for 12 months.
Dosage 8 g/l.

Compañía de Vinos del Atlántico (CVA) was created in 2002 by Alberto Orte and Patrick Mata. Alberto and Patrick together with their respective families have over 250 years of experience of vine growing and winemaking. Their families have been independent wine producers since the late 1800's. The purpose of CVA is to unite this long history and heritage and to combine the vast knowledge and experience in carries.

Today CVA makes wines in several geographical locations, 18 different appellations on the Iberian Peninsula. The goal is to explore regions and to handcraft, elaborar, wines that express their origin, respecting the terroir, place and identity from where it comes and are grown. Ever since CVA set out on this journey they have been in search of truly great vineyard sites for every given region, sites that out-perform and gives the potential of producing the best wine in that region. This work has involved identifying indigenous varieties and old vines grown organically in balanced, low-yielding, soils. The goal is always to own the vineyards they work with and the winemaking philosophy is always sensible.

CVA is today one of the main figures and one of only a handful producers, as the likes of Raúl Pérez and Envinat, taking care of the old viticultural heritage Spain has; saving old varieties, recuperating old vineyards/ regions as well as making wine based on terroir/site rather than blending them all together. These people are in the forefront of bringing Spain into a new (or old so to speak) era of wine. Compañía de Vinos del Atlántico are present in regions like Galicia, Rioja, Madrid, Valencia, Alicante, Penedés, regions around Jerez as well as Portugal.

Barcino is made by the largest vineyard owner in the Penedés region, which only makes wine with the best 40% of its grapes. The rest is sold in bulk to other neighboring producers. Barcino can use its own high-quality estate fruit in Penedès to make the best value wines without buying grapes from other growers. The bright, clean, citrus character of Barcino is superb and a delight. For vinification, the traditional method is used. The effervescence for more complex wines is produced by a secondary fermentation in the bottle, used for the production of quality sparkling wines like Champagne and Cava. The wine is aged for 12 months on the lees; by law all wines labeled Cava must be aged a minimum of 9 months on the lees.



VIN EST. 2012