



RESERVA DE LA FAMILIA



WINE NOTES

Reserva de la Familia was originally produced exclusively for the Juvé family and gifted to close friends. Today Juvé & Camps' most iconic wine is the world's best-selling Gran Reserva cava and can be found at award-winning restaurants around the world. Following the tradition, Reserva de la Familia is always a vintage cava, no dosage is added, and each bottle is numbered.

WINEMAKING NOTES

Reserva de la Familia is produced from certified organic grapes hand-picked and sorted from the estate vineyards Espiells, La Cuscona and Mediona where the Xarel·lo, Macabeu and Parellada vines grow in loamy calcareous clay soils.

Grapes are gently whole-cluster pressed to retain the delicate vibrancy and freshness. Only the free-run juice with its bright fruit aromas, freshness and delicate flavours is used. After the first fermentation by varietal in temperature-controlled stainless steel tanks, the base wines undergo malolactic fermentation to enhance their complexity. Finally, the base wines are stabilised, blended and bottled. Following the traditional method, bottles are laid down in our underground caves for an extended period to develop the complexity that is the distinctive Juvé & Camps signature style.

Reserva de la Familia ages for at least 36 months in the bottle with its lees to develop a creamy effervescence and a great sensory complexity. No dosage is added after the disgorgement (Brut Nature) to showcase the fruit of the grapes in its purest form.

TASTING NOTES

Reserva de la Familia is an attractive and bright Cava, pale golden in colour, with tiny and abundant bubbles that rise in strings of beads, culminating in a persistent crown. Deep, intense and elegant, initially evokes notes of ripe white fruits followed by hints of fennel, toast and citrus to complete its distinguished aroma.

Its creamy mousse is perfectly integrated in the palate, making its texture in the mouth simultaneously fresh, rounded, and evocative. This dry and opulent cava closes with an elegant long finish that would enhance a variety of dishes, like fish, seafood, grilled poultry, pasta with creamy sauces and aged cheeses.



VINEYARDS

APELLATION

D.O. Cava Gran Reserva

FARMING

Certified Organic

VINEYARDS

Espiells, Mediona, La Cuscona Estates

SOILS

Loam-clay-limestone

HARVEST

100% Handpicked



WINE

VARIETALS

55% Xarel·lo
35% Macabeu
10% Parellada

PRODUCTION

Traditional Method

AGEING

Min 36 months

DOSAGE

Brut Nature-No Dosage

ALCOHOL

12%

VINTAGE

Yes