

Alta Alella MIRGIN

Guarda Superior

“The expression of freshness as a new way of understanding cava”

Pujol-Busquets Family



Technical Sheet

Cava type	Brut Nature Guarda Superior / Organic certified
Integral Producer	100% produced on the winery's property
Available in	375 ml - 750 ml - 1500 ml (Magnum) - 3000 ml (Jeroboam)
Grape varieties	Pansa Blanca (Xarel·lo) - Macabeu - Parellada
Vintage	2020
Fermentation	Stainless steel vats
Ageing	Between 20 - 40 months
Alcohol by volume	12% vol.
Residual sugar	0 g/l
Soil type	Sauló (sandy granitic)
Altitude	100m - 220m
Orientation	Southeast
Rainfall	550 mm/year



Winemaking

Organic grapes harvested manually in small boxes, looking for the optimum moment of ripeness for each varieties, with the aim of achieving a base wine with good freshness suitable for noble ageing. Vinified on the estate with strict white winemaking. The grapes are lightly pressed to only extract the first pressing must, and then the fermentation is done in separated vats. Made through the traditional method, this cava has been aged on its lees for a minimum of 20 months. Each bottle is released with the disgorgement date and precise ageing months stated.

Vintage 2020

A very rainy spring caused a great vegetative growth with the consequent problems of fungal attacks on the grapes, especially mildew, causing an exceptional limited production in our area. Also noteworthy are the losses of grapes caused by wild boars: the pandemic and confinement reduced the management of forest areas, leading to the reproduction and disinhibition of those animals, which have been present in vineyards where they had never been seen. Low-yields vineyards combined with the intense heat of August have produced a very fast grape ripening, becoming the earliest harvest in the last few years. A vintage with reduced harvest and good quality.

Wine Tasting Notes

Sight - Fine bubble and pale yellow with green hues.

Nose - White fruit aromas with delicate citrus and green almond notes.

Palate - On the palate, light and fresh: real expression of the white fruit aromas. Given its ageing over the lies, we can perceive notes of pastry, bubbles well integrated and a delicate aftertaste.

Prominent Awards and References

- Guía Peñín 2025 - 92/100
- Bacchus 2024 - 91/100
- Guia Proensa 2025 - 91/100
- *Vintage 2019:*
- TimAtkin.com 2024 - 92/100 (*Entry Level Catalan Sparkling of the year*)
- Vivir el Vino 2024 - 92/100
- Wine Enthusiast 2023 - 94/100 (*Editors' Choice*)

