



LARUS

BRUT NATURE · RESERVA
ORGANIC

From time to time, our ancestors discovered some strange birds in the sky that they had never seen before. Today, the names of these birds inspire this collection of wonderful rarities.

Rara Avis, cavas of singular locations, where the environment, the vineyard and viticulture join forces to offer unique conditions.





Vintage	2022
Denomination	DO Cava
Variety	Pinot Noir 50% Xarel·lo 50%
Cultivation Area	Mas Moió Vineyard La Font Vineyard
Altitude	more than 250 meters
Alcohol volume	12%
Ageing	Reserva. From 24 to 36 months.
Serving Temperature	6°C
Total Acidity	6 g/L (tartaric acid)
Ph	3
Dosage	No Dosage
SO ₂	53 mg/L DO Maximum value: 160 mg/L
Pressure	5 bar



RARA AVIS COL·LECCIÓ

LARUS

DO CAVA · Brut Nature · Reserva · Organic

Larus is the name that science gives to the seagull family. They are birds of great kindness and Mediterranean spirit; like this blend that combines the finesse of Pinot Noir, and the power of Xarel·lo to show an authentic and distinctive character.

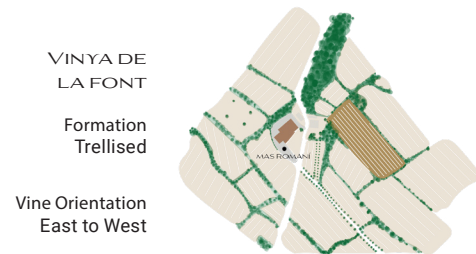
ORIGIN

Larus comes from two of our emblematic vineyards: Mas Moió, Pinot Noir; and La Font, Xarel·lo.

The vineyard of Mas Moió has been organic since its birth, in 1993. Its vines are oriented from north to south, to prevent the grapes from receiving the direct impact of the sun and thus guarantee a slow ripening.



La Font vineyard, planted in 1989, gets its name from the old spring of water that ran through the vineyard and which today, with very low yields but of high quality, gives us a vigorous Xarel·lo and intense aromas.



ZONE: Comtats de Barcelona | SUBZONE: Valls d'Anoia-Foix

ELABORATION

Both grape varieties are hand-harvested. The Pinot Noir undergoes direct pressing, without destemming, to avoid extracting color, thus creating this blanc de noirs. The Xarel·lo is pressed at 17°C to preserve its aromas. Traditional method, with a second fermentation in the bottle.

Reserva, with an average ageing of 30 months on the lees.

SENSATIONS

On the nose: Intense aromas of ripe white fruit.

On the palate: A structured, creamy, and at the same time fresh profile, full of nuances, with notes of fine pastry and candied fruit.

PAIRING

Ideal with seafood dishes, tuna, or salmon, it also pairs perfectly with pates, aged cheeses, and stewed or roasted white meats.

WINEMAKING PHILOSOPHY



Produced sustainably from the vineyard to the cellar. Certified organic by the CCPAE and in environmental actions by the Sustainable Wineries for Climate Protection (SWfCP).

RARA AVIS LARUS AWARDS

Year 2025



Rara Avis Larus. Gold Medal
Tim Atkin MW, Catalan Sparkling Wine Report 2025

Year 2023



Rara Avis Larus. Gold Medal
Sakura Wine Awards



Rara Avis Larus. Gold Medal
Catavinum World Wine & Spirits Competition

Year 2022



Rara Avis Larus. Gold Medal
Decanter World Wine Awards



Rara Avis Larus. Gold Medal
The Champagne & Sparkling Wine World Championships



Rara Avis Larus. Gold Medal
Catavinum World Wine & Spirits Competition

Year 2021



Rara Avis Larus. Gold Medal
International Wine & Spirits Awards