

Can Sala

VINYES DE CAN SALA 2015

Its long ageing process enhances its complexity, giving life to a Cava of refined elegance and exceptional character.

Vinyes de Can Sala 2015 is the Cava de Paraje Calificado with the shortest ageing in our winery, maintaining the same essence of excellence and depth.

Made from the best Xarel·lo and Parellada grapes and aged for more than 120 months, this long-aged Brut Nature is characterised by its depth, finesse and persistence.

Produced at our family winery in Sant Quintí de Mediona since 2012, this **limited edition** of only 6,000 bottles is a truly unique Cava. It combines 60% Parellada and 40% Xarel·lo, **selected cluster by cluster from two low-yielding vineyards over 75 years old**, which provide elegance and structure, ideal for long ageing. Grown at an **altitude of 340m**, these limited production vines guarantee maximum quality. Pressed in our century-old Dubois press, originally from Champagne, they extract the best from each grape with a low but exceptional yield. The whole process follows a philosophy of minimum intervention based on natural decantation.

TASTING

Intense yellow in colour, with a well-defined crown and fine, persistent bubbles, this cava reflects its long ageing. On the nose, it offers a complex combination of tropical fruit and ripe fruit from the orchard, complemented by subtle notes of pastry, yeast and toast, giving it depth and refinement. The palate is full and balanced, with a creamy texture and remarkable persistence. The aftertaste confirms its fruity character and leaves a long, elegant finish.

FOOD PAIRINGS

Tuna tartare with avocado, grilled scallops, baked sea bass with citrus fruits, truffle and ricotta ravioli or a mushroom and cured cheese risotto, a perfect combination to enhance its elegance and complexity.

AWARDS

- Best Sparkling Wine and Grand Gold Medal at Bacchus 2025, awarded by the Spanish Wine Tasters' Union (Unión Española de Catadores).

