



Can Feixes Blanc Selecció 2016 (organic) - 12x750

HUGUET DE CAN FEIXES

D.O. Cava/D.O. Penedès – Cabrera d'Anoia

THE WINERY

Estate founded in 1768 by Don Jaime Feixes and acquired from Feixes descendants by the Huguet family in the late-19th century. Unchanged in boundary since its original founding, Can Feixes is over 400 acres of mountainside terrain, the highest vineyard estate in the region at over 1400 feet.

THE WINE

Parellada (locally, Montonec), Macabeo, Chardonnay, and a touch of Malvasía de Sitges. Parellada at its best, from high-altitude, gravelly mountain soils: intense lemon-oil aroma with firm acid structure enhanced by the rare, glyceric Malvasía. Stony and aromatic, reminiscent of France's Chablis or Rheingau.

IN THE PRESS

Apple, melon and apricot aromas are pure and come with zero interference from natural funk or oak. A blend of mostly Parellada with Macabeo and other white grapes, it hails from the highest vineyards in the Penedès. Flavors of melon, lime and wet stones reflect gravelly soils, and it's steady on a long finish. Best Buy.

—90 Points

—Michael Schachner, Wine Enthusiast, Nov 2017

DETAILS OF WINEMAKING & VITICULTURE

Vineyards: Only crops from "Finca Can Feixes". Manual harvest with grape selection in the vineyard and on sorting tables upon arrival at the warehouse. Procurement of the first "flor must" by directly pressing the fresh whole grape under low pressure with a pneumatic press. Clarification of the musts by natural settling. Fermentation of the clean must at controlled temperatures in stainless steel tanks.

Winemaking: Aged in stainless steel tanks and on fine lees over the months prior to bottling.

Winemaker: Josep María Huguet

Alcohol: 12%



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