

Huguet de Can Feixes

Cabrera d'Anoia (Barcelona)

THE WINERY:

Denominación de Origen: Penedés (Table Wines)

Corpinnat (EU collective brand for Penedès organic estate méthode champenoise)

The historic Can Feixes estate is situated on gravelly slopes above the 400-meter level in an amphitheater at the tree line near the famous Montserrat pinnacle, which forms Penedés northern boundary. The farthest Penedés vineyard from the Mediterranean, temperature variation here is more Continental in its extremes, the drier climate more conducive to grape health. The altitude and mountain terrain constitute the tiny viticultural home of the *Parellada* variety, locally known as *Montonec* ("grape of the mountain"). Recognized as the region's Grand Cru, Can Feixes sells the majority of its grapes and a large portion of the fermented wines as well. Only the best grapes, and subsequently the best wines, are kept for production under the family label. Total vineyard area of approximately 120 hectares (300 acres) is planted to *Parellada* (*Montonec*), *Macabeo*, *Chardonnay*, *Tempranillo*, and *Cabernet*, with small amounts of *Pinot Noir*.

Vineyard plantation at Can Feixes is documented back to the year 1400, registered by Sr. Jaume Feixes. The estate has continuously produced wine since 1690, the Huguet family acquired the property following an interruption in descendency at the turn of the 20th century.

Today's modern *bodega* includes subterranean aging cellars with *pupitres* for manual riddling of the Huguet Brut, bottle storage and oak cooperage for the aging of red wine. Viticulture and the enology are handled respectively by brothers Joan and Josep María Huguet.

Only free-run must from rigorously selected grapes is used. Bottled production averages 6,000 cases per year depending on vintage, including a fragrant, firm and minerally dry white (**Can Feixes Blanc Selecció**) and superb sparkling wine (**Corpinnat**).



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