

# MASTERCLASS PROGRAM

## PROWEIN 2025



**DO CAVA: “The new era of excellence towards  
Guarda Superior and sustainability”**

***Speaker: David Schwarzwälder***

**Sunday | 16.03.2025 | H11K40 | 5:00 p.m.**

# D.O. CAVA



## BRAND WINE 1: RESERVA DE LA FAMILIA ROSÉ GUARDA SUPERIOR GRAN RESERVA

**VINTAGE:** 2021

**GRAPE:** Xarel·lo and Pinot Noir

**ALCOHOL:** 12 %

**PRICE (EX -WORK):** 23,50 €

**WINERY:** Juvé & Camps

### VINIFICATION PROCESS

Harvested by hand, the grapes are gently de-stemmed and softly crushed to extract a moderate yield of the most delicate free-run juice. The must undergoes static settling at 16°C before the initial fermentation in stainless steel tanks. The three varieties ferment together, and the blend rests on fine lees for two months before being prepared for the secondary fermentation in the bottle. The minimum ageing on the lees is 30 months.



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## BRAND WINE 2: CYGNUS DENE B GUARDA SUPERIOR RESERVA

**VINTAGE:** 2021

**GRAPE:** Xarel·lo

**ALCOHOL:** 11.5 %

**PRICE (EX -WORK):** 14,95 €

**WINERY:** U Mes U

### VINIFICATION PROCESS

The base wine is crafted with cold pressing (17°C) to preserve the aromas and fractionated to achieve clarity. Traditional method with a second fermentation in the bottle. No sulfites are added at any stage of the process. Reserve wine, aged for an average of 30 months on the lees with a cork stopper, allowing micro-oxygenation that grants it a unique personality. Manual disgorging and malolactic fermentation take place in an isolated wing of the winery.

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## BRAND WINE 3: JOSEP VALLS GUARDA SUPERIOR GRAN RESERVA

<b>VINTAGE:</b>	2019
<b>GRAPE:</b>	Xarel·lo, Chardonnay, Macabeo, Parellada, Pinot Noir
<b>ALCOHOL:</b>	12 %
<b>PRICE (EX –WORK):</b>	18,40 €
<b>WINERY:</b>	Roger Goulart

### VINIFICATION PROCESS:

Since this is a long aging cava, the varietal composition is dominated by Xarel·lo and Chardonnay, two structured varieties, with high alcohol content and high acidity. The grapes are harvested in the early hours of the morning to take advantage of the coolness of the summer nights and thus avoid oxidation phenomena. The grapes are cooled at low temperature to avoid the extraction of herbaceous tastes and to preserve the varietal characteristics and then pressed in very low pressure pneumatic presses, obtaining yields of less than 50%. The musts are statically racked and then fermented at low temperature with the help of selected yeasts. Once the fermentation is finished and after several stages of racking, the coupage or blend of the different varieties is made to obtain the definitive base wine which, after the second fermentation in bottles and subsequent aging for more than 30 months in cellars located at a depth of 30 meters and at temperatures of 14°C throughout the year, will result in this fine cava.

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## BRAND WINE 4: ÁTICA GUARDA SUPERIOR GRAN RESERVA

**VINTAGE:** 2018

**GRAPE:** Xarel·lo and Chardonnay

**ALCOHOL:** 12 %

**PRICE (EX -WORK):** 20,00 €

**WINERY:** Celler Parató

### VINIFICATION PROCESS:

Cava Extra Brut Gran Reserva: With a minimum aging of 30 months on lees, it brings great complexity both aromatically and on the palate, with broad and elegant nuances of ripe fruit and the effects of aging on yeast. It pairs well with a meal from start to finish, including both cold and hot appetizers, as well as braised meats and baked fish. An excellent aperitif on hot days.



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## BRAND WINE 5: LA TICOTA GUARDA SUPERIOR GRAN RESERVA

**VINTAGE:** 2017

**GRAPE:** Xarel·lo

**ALCOHOL:** 12 %

**PRICE (EX -WORK):** 24,00 €

**WINERY:** Avinyó

### VINIFICATION PROCESS:

Night harvest to avoid oxidation and take advantage of the mild temperatures of dawn. Gentle pressing at very low pressure with pneumatic presses, use of the free-run juice (60%), fermented in a stainless steel tank at a controlled temperature. Natural clarifying by decantation.



# D.O. CAVA



## BRAND WINE 6: BLANCA CUSINÉ GUARDA SUPERIOR GRAN RESERVA

**VINTAGE:** 2017

**GRAPE:** Xarel·lo, Chardonnay and Pinot Noir

**ALCOHOL:** 12 %

**PRICE (EX -WORK):** 26,00 €

**WINERY:** Parès Baltà

### VINIFICATION PROCESS:

Made from 78% Xarel·lo, 12% Pinot noir and 10% Chardonnay grown organically and biodynamically in our Penedès vineyards. Harvested by hand. The chardonnay and xarel·lo are fermented separately in stainless steel vats at 16°C. After bottling, it undergoes a second fermentation in the bottle according to the traditional method, with a minimum ageing period of 80 months. The pinot noir is vinified on lees for 2 months with batonnage 3 times a week.



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## BRAND WINE 7: MARIA GUARDA SUPERIOR GRAN RESERVA

**VINTAGE:** 2016

**GRAPE:** Xarel·lo

**ALCOHOL:** 11,5 %

**PRICE (EX -WORK):** 24,00 €

**WINERY:** María Rigol Ordi

### VINIFICATION PROCESS:

Area of the Penedès depression, 300 metres above sea level. 40-year-old gobelet vines. Yields of 8000 kg/ha. Aging at least 78 months with natural cork.



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## BRAND WINE 8: CLAROR GUARDA SUPERIOR PARAJE CALIFICADO CAN PRATS

**VINTAGE:** 2016

**GRAPE:** Xarel·lo, Macabeo and Parellada

**ALCOHOL:** 12 %

**PRICE (EX -WORK):** 48,00 €

**WINERY:** Vins el Cep

### VINIFICATION PROCESS:

Vinification and winemaking are carried out in our winery to guarantee the origin of the grapes and a rigorous winemaking process. Manual harvesting. Quick and gravity-fed entry into the gravity into the winery. Low-pressure pressing with 50% extraction of free-run juice. 50%. Fermentation of each variety in small tanks at a controlled temperature. controlled, indigenous yeasts. With 12% of the base wine aged in barrels for 5 months. for 5 months. The tirage is done with a cork stopper. Biannual removal of the bottles bottles from the second year onwards. Aged for more than 84 months.

