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## Vía de la Plata, Cava Brut Nature (NV)

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Producer	Vía de la Plata
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Sparkling - White
Grape varieties	Macabeo, Parellada
Region	Extremadura, Spain
Appellation	Cava
Vintage	NV
Alcohol by volume	11.5%

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### Sizes

750 mL x 12 — 17-0081-NV

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### Distributor's notes

Most Cava is made in the Penedes region of Catalonia in northeastern Spain, however DO law allows it to be produced across the several other regions. Bordered by Portugal, Castile & León, Castile-La Mancha and Andalusia, Extremadura is a south-western region known for lots of excellent 'Vino de la Tierra' as well as Cava. Produced in the town of Almendralejo since 1983, Via de La Plata is a traditional blend of Macabeo and Parellada made according to the Champagne Method, which means long lees-aging and a second fermentation is done in the bottle. Via de La Plata 'Brut Nature' is a zero dosage wine with an alcohol level of 11.5%. Natural bubbles, great flavor, and reasonable price makes this Cava a welcome addition to any party.

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### About the product

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Country ☒ Spain

Region ☒ Extremadura

Varietal ☒ Macabeo, Parellada

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Flavor Profile: Medium-bodied, dry. Red berry fruit on the nose followed by a palate of yeast pastry, green plum, and green fig notes. Finishes dry, but not too dry, with touches of tannin and bright acidity. Pair with tapas, fish dishes, cheeses, or on its own.

Region: Badajoz, Extremadura  
Apellation: Cava  
Sub-zone: Tierra de Barros  
Village: Almendralejo  
Altitude: 340m

Soil: Clay  
Founded: 1985  
Producer: Luis Miguel Calleja  
Farming: Traditional non-invasive

Vía de la Plata Brut Nature: 70% Macabeo, 30% Parellada  
Elaboration: Fermented and bottled using the traditional champenoise method. Aged for 9 to 25 months before degüelle.  
Annual Production: 150,000 bottles

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## About the producer

Aniceto Mesías produced his first bottle of bub in 1983. Two years later he was popping bottles under the D.O. Cava. So, what's the big deal? Well, he was doing it far from Sant Sadurní d'Anoia in his native town of Almendralejo, becoming the first producer of Extremadura to form a part of the appellation. Today, three other producers from the region have joined and although Aniceto is no longer in the cellars, his winery Vía de la Plata still remains at the cusp due to his young successor, Luis Miguel Calleja.

After 30 years making quality Cava and with retirement in sight, Aniceto made sure his winery landed in the right hands and maintained its artesanal traditions. It's safe to say that he can rest at ease. Ever since taking over, Luis Miguel has done exactly that. Tired from his experience working at some of the region's behemoth coops, he was determined to sacrifice quantity over quality to keep Vía de la Plata amongst Spain's best bubbles.

Their 200,000 bottles a year are all produced by hand in underground cellars using the traditional champenoise method invented by Dom himself. The grapes are sourced from nearby vineyards of the varieties Macabeo, Parellada and Chardonnay; all of which exhaustively controlled by them.

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