



1215 Wine Bar & Coffee Lab

Azimut, Brut Nature Cava, Metode Tradicional 2022

Varietal:

Macabeo, Xarel-lo, Parellada

Region:

Catalonia, Spain

Farming:

Certified Organic, Practicing Biodynamic

Soil Type:

Clay, Limestone, Loam

Fermentation:

Stainless Steel

Dry/Sweet:

Dry

Body:

3/5

Acid:

4/5

Tannin:

0/5

ABOUT THE WINE

“Many of the European winemakers we work with have been writing their family chronicles for quite some time – like the Suriols here, working on the same property since the early 1600s (and living in the area some 500 years before that). Originally a traditional mixed farm, the estate gradually became focused on grapes, despite the catastrophic arrival of phylloxera, an aphid that nearly devastated vineyards in Europe at the time, including the Can Suriol ones, in 1890. But the family replanted and kept going: the 1940s marked the beginning of their production of bottled wine, first for own their use and to sell to local tavernas, and then in the 1980s, as Francesc Suriol Cantí, a chemistry graduate and oenologist took over and started bottling cavas under the family name that they still bear today. An even more important step (for both man and nature) came in the 1990s, when the Suriols decided to switch vineyard management completely to organics, rejecting pesticides, synthetic herbicides, and fertilizers. The estate got its official certification in 1996, and some 20 years later, Assís Suriol, its current head, took it even further by introducing biodynamic practices and limiting the use of sulfur. “The decisions we make are unique for each vine. We never apply general recipes to our vineyards, only Mediterranean viticulture based on ecology and the wisdom of our farming ancestors,” he says. “For us, the most important thing is not the certification, but a clean conscience and staying true to the local philosophy. The complicity of the moon cycles and the astral influences, although not as decisive as our daily work, are always helpful too.” Following a truly holistic biodynamic approach, the sustainability effort extends to all areas of production – the farm’s “waste”, like compost and cow manure, is returned to the soil for its nourishment, a big part of their energy supply is covered by their own solar panels, the glass bottles are always sourced from the Iberian Peninsula and generally less than 100 km from Grabuac... Working with locally typical grapes such as Parellada, Macabeo, Xarel-lo, or Mataró and Garnacha rather than the globally present varieties is another part of the picture.”- Jenny & Francois Selections, Importer

“Azimut”, coming from the Arabic term for “direction” (“al-sumūt”), is a nod to the long history of Arabic presence on the Spanish peninsula and in the language, and is a project that contains not just their grapes but some of Suriol family’s neighbors, farming in a similar mindset. So, not only their wines and grapes succeed, but a “rising tide floats all boats” mentality is employed by the Suriol family with these wines. Cava, whose home is in Catalonia, is one of the most recognized, prestigious and affordable regions for making quality sparkling wine made in the Champagne style. This bottle was fermented naturally with indigenous yeasts before it underwent its secondary fermentation (the bubble making phase) in the bottle and was aged a minimum of 9 months before leaving the winery. It’s bright, zesty, and perfect for a holiday or New Year’s Eve Party!

Energetic and zesty, this cava is full of tart apple and lime flavors galore!

