

# CAELUS

GRAN RESERVA 2016  
PINOT NOIR BLANC DE NOIRS  
ORGANIC

“Caelus, guardian of heaven, rain and winds. Forgotten God, once revered. Now, call forth this Cava, divine elixir, so that we all may enjoy it.”

A cava inspired by the observation of the sky and our surroundings, fruit of years of experience, born from perseverance and patience. The result of the observation and interpretation of the variety in the Penedesian terroir.



# CAELUS

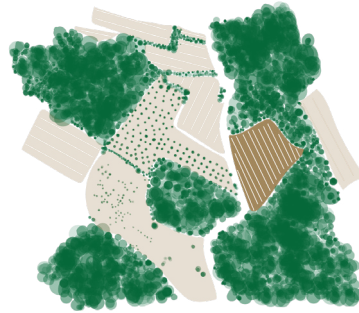
## Gran Reserva 2016 · Brut Nature · Pinot Noir Blanc de Noirs

Caelus, God of the Roman mythology, guardian of Heaven. Creator of the clouds, the winds and the rain that give life to our beloved Earth, it is the name for this Cava fruit of a unique elaboration method, far from stereotypes.

### ORIGIN

Caelus is born in the Can Grau estate, located in the municipality of Sant Martí Sarroca, at an altitude of 390 m. It enjoys a mild climate, influenced by the Mediterranean Serralada Prelitoral.

It is one of the most interesting Pinot Noir estates in the Penedès region due to its location, vine orientation and the care we put into it since its beginning, conceived for the elaboration of a Blanc de Noirs.



CAN GRAU

**Formation**  
"Emparrado"

**Strains orientation**  
East to West

**Sole**  
Calcareous clay

**Production**  
6.000 kg/ha



### PINOT NOIR

Pinot Noir is elegance, honesty and subtlety. A variety to which our cellar attributes the most precious characteristics for the elaboration of a Gran Reserva: freshness, complexity and fineness.

### 30 HARVESTINGS OF EXPERIENCE

Caelus is the culmination of an art of elaboration that lets us discover and enjoy the maximum expression of the Pinot Noir. A variety that our cellar experiments since 1992 with the commitment to be as close as possible to excellence.

### ELABORATION

The elaboration of Caelus represents a big challenge for our cellar: the obtention of a white wine from red grapes requires great rigour from the vineyard until its vinification, but it allows to obtain a unique and unmistakable dimension of aromas.

Manual harvesting and gentle pressing of the whole grain. Ageing with cork cap for more than 60 months. Manually disgorged with zero dosage, with no addition of liquor.

### SENSATIONS

**On the nose:** Its complexity and aromatic honesty stand out. Primary aromas of forest fruits and tertiary aromas of toasted bread and hazelnuts.

**On the palate:** With a subtle and fine bubble, it surprises for its freshness and liveliness in contrast with the creaminess feeling. The freshness persists accompanied by a wide immensity of hints.

### FOOD PAIRING

Its delicacy makes it ideal as an aperitive or after-dinners. Because of its creaminess and complexity, it can also accompany more satiating dishes with fish, rice or white meats. A highly gastronomic cava.

### WINEMAKING PHILOSOPHY



Sustainably produced from the vineyard to the Cellar. Certified by the CCPAE and the Wineries for Climate Protection.

<b>Vintage</b>	2016
<b>Production</b>	4.570 bottles
<b>Denomination</b>	DO Cava
<b>Varieties</b>	100% Pinot Noir
<b>Vineyard</b>	Can Grau
<b>Cultivation Area</b>	Sant Martí Sarroca
<b>Altitude</b>	390 metres
<b>Alcohol volume</b>	12%
<b>Ageing</b>	Gran Reserva Aging for 60 months on its lees with cork cap
<b>Serving Temperature</b>	6 °C
<b>Total Acidity</b>	6,3 g/L ( <i>tartaric acid</i> )
<b>Ph</b>	3,02
<b>Dosage</b>	No dosage
<b>Pressure</b>	5,3 bar
<b>SO<sub>2</sub></b>	50 mg/L DO Cava maximum value: 160 mg/L

# AWARDS CAELUS

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## Year 2023



**Caelus 2016. Gold Medal**  
Berliner Wine Trophy



**Caelus 2016. Silver Medal**  
Wine System Wine Awards International



**Caelus 2016. Gold Medal**  
Concours Mondial de Bruxelles



**Caelus 2016. Bronze Medal**  
International Wine Challenge



**Caelus 2016. Bronze Medal**  
Decanter World Wine Awards