



# LARUS

BRUT NATURE · RESERVA  
ORGANIC

From time to time, our ancestors discovered some strange birds in the sky that they had never seen before. Today, the names of these birds inspire this collection of wonderful rarities.

Rara Avis, cava of singular locations, where the environment, the vineyard and viticulture join forces to offer unique conditions.





# RARA AVIS COL·LECCIÓ LARUS

## Brut Nature · Reserva · Organic

Larus is the name that science gives to the seagull family. They are birds of great kindness and Mediterranean spirit; like this blend that combines the finesse of Pinot Noir, and the power of Xarel·lo to show an authentic and distinctive character.

## ORIGIN

Larus comes from two of our emblematic vineyards: Mas Moió, Pinot Noir; and La Font, Xarel·lo.

The vineyard of Mas Moió has been organic since its birth, in 1993. Its vines are oriented from north to south, to prevent the grapes from receiving the direct impact of the sun and thus guarantee a slow ripening.



MAS MOIÓ

**Formation**

"Emparrat"

**Orientation of strains**

North to South

La Font vineyard, planted in 1989, gets its name from the old spring of water that ran through the vineyard and which today, with very low yields but of high quality, gives us a vigorous Xarel·lo and intense aromas.

LA FONT  
**Formation**  
"Emparrado"  
**Ceps orientation**  
East to West



## ELABORATION

Pinot Noir is harvested manually and directly pressed, without destemming, in order to not extract colour and thus produce this blanc de noirs. Traditional method, second fermentation in the bottle. Reserva, minimum ageing of 24 months on its lees.

## SENSATIONS

**In the nose:** A full-bodied cava with intense and elegant aromas of ripe white fruit and fine patisserie.

**In the palate:** It is complex and structured with notes of figs, royal jelly, toasted almonds and spices.

## PAIRING

Recommended with all types of seafood rice dishes or to accompany grilled or stewed white meats.

## WINEMAKING PHILOSOPHY



Implementing sustainable agriculture is our responsibility, and for this reason, since 2018 the 100% of our wines and cavas have the CCPAE (European Union) ecological certificate.



We are certified as vegan by V-Label (European Vegetarian Union), as in our winery we do not use any product derived from animals.



Certified by the Wineries for Climate Protection. Using renewal energies, managing our resources efficiently and taking care of the planet are some of our values as a winery.

<b>Denomination</b>	DO Cava
<b>Varieties</b>	Pinot Noir 50% Xarel·lo 50%
<b>Cultivation area</b>	Mas Moió and La Font Vineyard
<b>Altitude</b>	More than 250 metres
<b>Alcohol volume</b>	12%
<b>Ageing</b>	Reserva 24 months on its lees
<b>Serving temperature</b>	6 °C
<b>Total Acidity</b>	6 g/L ( <i>tartaric acid</i> )
<b>Ph</b>	3
<b>Dosage</b>	<i>No sugar added</i>
<b>SO<sub>2</sub></b>	53 mg/L <i>DO Cava maximum: 160 mg/L</i>
<b>Pressure</b>	5,5 bar

# RARA AVIS LARUS AWARDS

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## Year 2023



**Rara Avis Larus. Gold Medal.**  
Sakura Wine Awards



**Rara Avis Larus. Gold Medal.**  
Catavinum World Wine & Spirits Competition



**Rara Avis Larus. Silver Medal.**  
Mundus Vini - Grand International Wine Award



**Rara Avis Larus. Silver Medal.**  
Decanter World Wine Awards



**Rara Avis Larus. Bronze medal**  
International Wine Challenge

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## Year 2022



**Rara Avis Larus. Gold Medal.**  
Decanter World Wine Awards



**Rara Avis Larus. Gold Medal.**  
The Champagne & Sparkling Wine World Championships



**Rara Avis Larus. Gold Medal.**  
Catavinum World Wine & Spirits Competition

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## Year 2021



**Rara Avis Larus. Gold Medal.**  
International Wine & Spirits Awards