



# 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, cavas of singular locations, where the environment, the vineyard and viticulture join forces to offer unique conditions.





RARA AVIS COL·LECCIÓ

# LARUS

**DO CAVA · 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**  
Trellised

**Vine Orientation**  
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.

VINYA DE  
LA FONT

**Formation**  
Trellised

**Vine Orientation**  
East to West



**ZONE:** Comtats de Barcelona | **SUBZONE:** Valls d'Anoia-Foix

<b>Vintage</b>	2021
<b>Denomination</b>	DO Cava
<b>Variety</b>	Pinot Noir 50% Xarel·lo 50%
<b>Cultivation Area</b>	Mas Moió Vineyard La Font Vineyard
<b>Altitude</b>	more than 250 meters
<b>Alcohol volume</b>	12%
<b>Ageing</b>	Reserva. From 24 to 36 months.
<b>Serving Temperature</b>	6°C
<b>Total Acidity</b>	6 g/L (tartaric acid)
<b>Ph</b>	3
<b>Dosage</b>	No Dosage
<b>SO<sub>2</sub></b>	53 mg/L <i>DO Maximum value: 160 mg/L</i>
<b>Pressure</b>	5 bar



## ELABORATION

Both grape varieties are hand-harvested. The Pinot Noir undergoes direct pressing, without destemming, to avoid extracting color, thus creating this blanc de noirs. The Xarel·lo is pressed at 17°C to preserve its aromas. Traditional method, with a second fermentation in the bottle.

Reserva, with an average aging of 30 months on the lees.

## SENSATIONS

**On the nose:** Intense aromas of ripe white fruit.

**On the palate:** A structured, creamy, and at the same time fresh profile, full of nuances, with notes of fine pastry and candied fruit.

## PAIRING

Ideal with seafood dishes, tuna, or salmon, it also pairs perfectly with pâtés, aged cheeses, and stewed or roasted white meats.

## WINEMAKING PHILOSOPHY



Produced sustainably from the vineyard to the cellar. Certified organic by the CCPAE and in environmental actions by the Sustainable Wineries for Climate Protection (SWfCP).

# 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

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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