



TERRIT
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.



CAVA
FERMENTAT EN BARRICA

TERRIT
XAREL·LO

U MÉS U



RARA AVIS COL·LECCIÓ

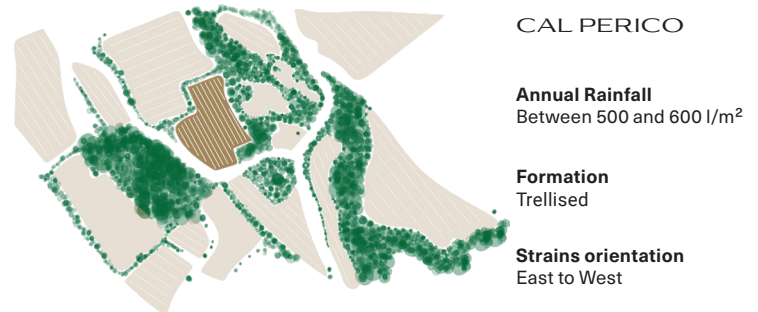
LARUS

DO CAVA · Brut Nature · Reserva · Organic

Explore, discover and return to where you belong. Like the Territ, a migratory bird that returns to the Penedès every spring, where the Xarel·lo, our most emblematic variety, is born. Territ is the symbol of a robust and intense cava with an untamed personality.

ORIGIN

Territ is made with Xarel·lo from Cal Perico Vineyard. Located in Font-rubí next to Mas Romaní, at an altitude higher than 250 metres where the type of soil is calcareous clay.



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

ELABORATION

The grape must undergoes the first fermentation in new 300l barrels of French oak, which provides notes of vanilla and toasted, as well as an exceptional creaminess in the palate. Once the first fermentation is finished, it is kept in the barrels and in contact with the seas for 6 months.

Traditional method. First fermentation in barrel and second fermentation in the bottle.

Reserve, minimum ageing of 24 months on its lees.

SENSATIONS

In the nose: Intense aromas of citrus and ripe apple.

In the palate: Fresh and structured at the same time with elegant, smoky and dairy notes.

PAIRING

Excellent with risotto and seafood rice, smoked meats, fatty fish, white meats and foie.

ELABORATION 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).

Vintage	2021
Denomination	DO Cava
Variety	Xarel·lo 100%
Cultivation Area	Font-rubí (Alt Penedès)
Vineyard	Cal Perico
Altitude	300 metres
Alcohol volume	12%
Ageing	Reserva. From 24 to 36 months.
Serving temperature	6 °C
Total acidity	6 g/L (tartaric acid)
Ph	3
Dosage	No Dosage
SO₂	55 mg/L DO Cava Maximum: 160 mg/L
Preasure	5,5 bar



RARA AVIS TERRIT AWARDS

Year 2023



Rara Avis Territ. Gold Medal
Berliner Wine Trophy



Rara Avis Territ. Gold Medal
Catavinum World Wine & Spirits Competition

Year 2022



Rara Avis Territ. Gold Medal
Catavinum World Wine & Spirits Competition

Year 2021



Rara Avis Territ. Gold Medal
International Wine & Spirits Awards



Rara Avis Territ. Gold Medal
Catavinum World Wine & Spirits Competition

Year 2020



Rara Avis Territ. Gold Medal
International Wine & Spirits Awards

Year 2019



Rara Avis Territ. Gold Medal
Concurso Internacional de Vinos Ecológicos

Year 2018



Rara Avis Territ. Gold Medal
Catavinum World Wine & Spirits Competition