

TERRIT BRUT NATURE · RESERVA ORGANIC

From time to time our ancestors discovered in the sky some strange birds 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.

Because nature is generous to those who know how to grasp its wonders. Sometimes they are hidden, but often it is just about learning how to look in a different way.



CP To a same

CARLINO HAREINO

D WK



Denomination	DO Cava
Variety	Xarel·lo 100%
Cultivation area	Font-rubí (Alt Penedès)
Vineyard	Cal Perico Vineyard
Altitude	300 metres
Alcohol volume	12%
Ageing	Reserve 24 months on its lees
Serving temperature	6°C
Total acidity	6 g/L (tartaric acid)
Ph	3
Dosage	No sugar added
SO ₂	55 mg/L DO Cava maximum: 160 mg/L
Pressure	5,5 bar

RARA AVIS COL·LECCIÓ TERRIT

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 Fontrubí next to Mas Romaní, at an altitude higher than 250 metres where the type of soil is calcareous clay.



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.

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.

RARA AVIS TERRIT AWARDS

Year 2023



Rara Avis Territ. Gold Medal. Berliner Wine Throphy



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



Rara Avis Territ. Silver Medal. Decanter World Wine Awards

Year 2022



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



Rara Avis Territ. Bronze Medal. Decanter World Wine Awards

Year 2021



Rara Avis Territ. Gold Medal. International Wine & Spirits Awards



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



Rara Avis Territ. Silver Medal. Decanter World Wine Awards

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