



LARUS

BRUT NATURE · RESERVA
ORGANIC

From time to time, our ancestors would spot a strange bird in the sky they had never seen before. Today, the names of those birds inspire this collection of marvellous rarities.

Rara Avis, Cavas from unique sites where the environment, the vineyard, and viticulture come together to offer truly exceptional conditions.





Vintage	2022
Denomination	DO Cava
Variety	Pinot Noir 50% · Xarel·lo 50%
Cultivation Area	Vinya Mas Moió (Font-Rubí) Vinya de La Font (Font-Rubí)
Altitude	more than 250 metres
Alcohol volume	12%
Ageing	Reserva. From 24 to 36 months
Service temperature	6°C
Total acidity	6 g/L (tartaric acid)
Ph	3
Dosage	Non added sugar
SO ₂	53 mg/L Maximum DO Cava: 160 mg/L
Pressure	5 bar



WINEMAKING PHILOSOPHY



Sustainably crafted from the vineyard to the winery. Certified organic by the CCPAE and recognized for environmental initiatives by Sustainable Wineries for Climate Protection (SWfCP).

RARA AVIS COLLECTION

LARUS

DO CAVA · Brut Nature · Reserva · Organic

Larus is the scientific name given to the gull family. These birds embody great grace and a Mediterranean spirit, just like this blend that combines the finesse of Pinot Noir with the strength of Xarel·lo to showcase an authentic and distinctive character.

ORIGIN

Larus is crafted from two of the estate's flagship vineyards in the Font-Rubí area: Mas Moió, planted with Pinot Noir, and La Font vineyard, planted with Xarel·lo.

The Mas Moió vineyard has been organic since its inception in 1993. Its vines are oriented north to south to prevent the grapes from receiving direct sunlight, ensuring a slow and even ripening process.



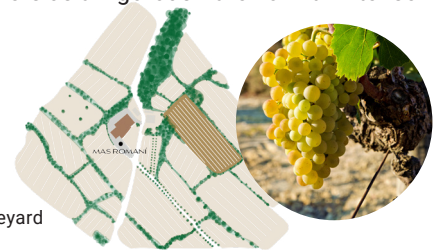
MAS MOIÓ

Planting year	1993	Harvest	Manual
Yield	6.000 kg/ha	Formation	Trellised vineyard

The La Font vineyard, planted in 1989, takes its name from the ancient spring that once flowed through it. Today, with very low yields but exceptional quality, it offers us a vigorous Xarel·lo with intense aromas.

VINYA DE LA FONT

Planting year	1989	Harvest	Manual
Yield	6.500 kg/ha	Formation	Trellised vineyard



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

ELABORATION

Both varieties are vinified separately. Both are hand-harvested. The Pinot Noir undergoes direct pressing without destemming to avoid color extraction, producing a blanc de noirs. The Xarel·lo is destemmed and pressed at 15 °C to preserve its aromas. The must is clarified and undergoes controlled fermentation at 16–17 °C. The blend is then created, seeking the best of each variety: the elegance of Pinot Noir and the texture of Xarel·lo.

The cava is made using the traditional method, with a second fermentation in the bottle. Classified as a Reserva, it undergoes an average aging of 34 months on the lees.

SENSATIONS

Aroma: Pinot Noir stands out with elegant aromas of white fruit and delicate notes of red and wild berries, adding a very appealing freshness. Xarel·lo contributes citrus touches and marked vibrancy.

Palate: The cava is direct and precise, with refreshing acidity and a straight, vibrant profile. The palate is structured, creamy yet fresh, full of nuances, with hints of fine pastry and candied fruit.

PAIRING

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

RARA AVIS LARUS AWARDS

Year 2026



Rara Avis Larus. Gold Medal
Tim Atkin. 92 points.

Year 2025



Rara Avis Larus. Gold Medal
Tim Atkin. 93 points.



Rara Avis Larus. Gold Medal
Wine Enthusiast. 91 points.

Year 2023



Rara Avis Larus. Gold Medal
Sakura Wine Awards



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

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

Year 2021



Rara Avis Larus. Gold Medal
International Wine & Spirits Awards
