



TERRIT

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.



CAVA
FERMENTAT EN BARRICA

TERRIT
XAREL·LO

U · MÉS · U

RARA AVIS COLLECTION

TERRIT

DO CAVA · Brut Nature · Reserva · Organic

“Travel the world and return home”: explore, discover, and come back to where you belong. Like the Territ, a migratory bird that returns each spring to the Penedès, where Xarel·lo—our most emblematic variety—is born. Territ is the symbol of a robust, intense cava with an untamed personality.

ORIGIN

Territ is made from Xarel·lo grown in the Cal Perico vineyard. Located in Font-Rubí at an altitude of over 300 meters, where the soil is clay-limestone.



CAL PERICO

Planting year
1989

Yield
6.500 kg/ha

Harvest
Manually

Formation
Trellised vineyard

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

ELABORATION

The grapes are pressed at 15 °C to preserve the aromas and prevent the extraction of polyphenols. A gentle pressing is carried out to achieve greater clarity and freshness. The must is clarified and inoculated. Just after fermentation begins, the must is racked into 300 L first- and second-year French oak barrels, where it completes fermentation and rests for 2 to 4 months on the lees. This barrel aging imparts notes of vanilla and toasted nuances, as well as exceptional creaminess on the palate.

The cava is produced using the traditional method, with a second fermentation in the bottle. Classified as a Reserva, it undergoes a minimum aging of 24 months on the lees.

SENSATIONS

Aroma: Elegant and well-defined aromas, marked by barrel fermentation. Fine toasted notes such as hazelnut and toasted bread stand out, accompanied by hints of brioche and fresh butter. In the background, ripe stone fruit such as apricot adds warmth and balance. A complex and delicate nose that evolves subtly in the glass.

Palate: Fresh and precise on entry, with a fine, well-integrated bubble. The texture is creamy, with good structure and volume, the result of lees contact and barrel fermentation.

PAIRING

Excellent with risotto and seafood rice dishes, smoked foods, oily fish, white meats, and foie gras.

Vintage	2021
Denomination	DO Cava
Variety	Xarel·lo 100%
Cultivation Area	Font-rubí (Alt Penedès)
Vineyard	Vinya Cal Perico
Altitude	300 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	55 mg/L Maximum DO Cava: 160 mg/L
Pressure	5,5 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 TERRIT AWARDS

Year 2026



Rara Avis Territ. Gold Medal
Tim Atkin. 94 points. Special Award - DO Cava.

Year 2025



Rara Avis Territ. Gold Medal
Champagne & Sparkling Wine World Championships

Year 2024



Rara Avis Territ. Gold Medal
Tim Atkin. 91 points.

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
