



*Winery Information*

## *Press release*

### *Freixenet Group acquires the Chandon Cellars*

*Freixenet Group acquired in June 2003 the French Chandon cellar, belonging to the French Louis Vuitton Moët Chandon Group (LVMH).*

*Located in the village of Sant Cugat Sesgarrigues (Barcelona-Spain), the new winery has a modern 9000m<sup>2</sup> cellar surrounded by 120 hectares of land and vines (23 in Sant Cugat Sesgarrigues and 40 Ha in the neighbouring village of Masquefa).*

*The firsts products which will be released will be two cavas : Torre del Gall brut Reserva and Torre del Gall Brut Rosé. In a near future it is thought that some still wines and other Cavas will complement current portfolio.*



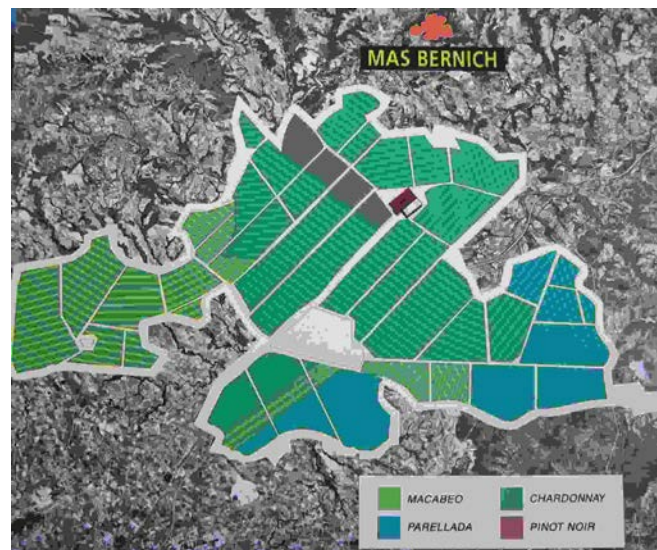
*Torre del Gall's current facilities, an avant-garde cellar designed by the prestigious architect Óscar Tusquets at the beginning of the nineties.*

## Torre del Gall Estate



*Torre del Gall Estate.*

*This 23 hectares of vineyards are located in the town of Sant Cugat Sesgarrigues, close to Vilafranca del Penedès.*

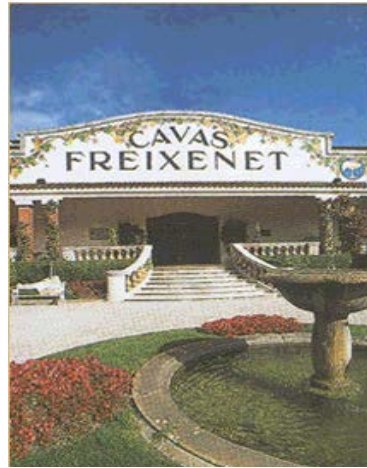


*Mas Bernich Estate, where the remaining 40 hectares of vineyards are placed.  
Those vineyards are located in the town of Masquefa.*

## *Freixenet Group: the parent company*

*Torre del Gall* are cellars belonging to the Freixenet Group, a Spanish cava and winemaking company set up in 1920 by the Ferrer Sala family.

Today the Freixenet company is fully consolidated in the Spanish market (it is sales leader) and enjoys wide recognition at international level (it occupies tenth place in the world ranking of companies in its sector). It is present in more than 140 countries and its main markets are: Europe, headed by Germany, the USA, Great Britain, Switzerland and Sweden.



*Entrance to the Freixenet Cellars*

*The Freixenet Group has production centres in Spain, France, the U.S., Mexico, Australia and Argentina and includes the following brands: Freixenet, Castellblanch, Segura Viudas, Canals & Nubiola, René Barbier, Conde de Caralt, Henri Abelé, Sala Vivé, Gloria Ferrer, Morlanda, René Barbier, Valdubón, Vionta, Fra Guerau, Wingara Wine Group (in Australia), Yvon Mau (in Bordeaux) and Viento Sur (in Argentina).*

## *The Cava region*

*Cava is a completely natural product, both in its composition and its process of production. The cava Region includes 135 municipalities in Spain, most of them in the Catalan region of Penedès, with a great concentration in Sant Sadurní d'Anoia*

### *Soil and Climate*

*The soil characteristic in Penedès is quite varied on account of its geological diversity. Vineyard cultivation is located in the central area, far from the Mediterranean littoral and protected by the mountain of Montserrat.*

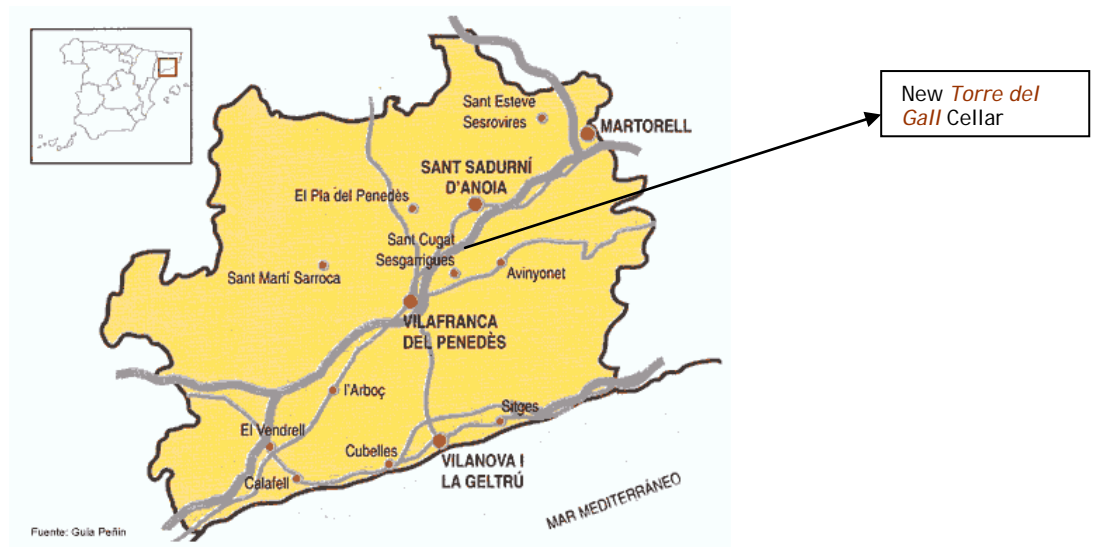
*Soils are calcareous and the earth is medium type, permeable to water.*

*Climate is the typical Mediterranean, bright and sunny, mild winters and not excessively warm summers.*

*All that, united to moderate rains distributed along the year, produces an optimum microclimate for vineyard cultivation and grapes ripening.*

*The main grapes used in the production of cava, indigenous to the region, are Macabeo, Xarel·lo and Parellada and for the rosés, Trepat and Garnacha.*





### *Cultivation*

*To elaborate Cava the grape varieties permitted may be employed growing in plots subscribed to in Council Registers complying with the rest or required conditions.*

#### *Maximum output*

- *White grapes: 12.000 kg/ha.*
- *Red grapes: 8.000 kg/ha.*

#### *Cultivation methods*

- *trellis and vessel pruning*
- *short pruning for Macabeo and Parellada*
- *long pruning for Xarel·lo and Chardonmay*

## ***Harvest***

*The harvest usually takes place over two months, September and October, depending on the different degrees of maturation of each variety and of the different microclimates of the region. The picking of the grape is vital for the quality of the product. Each variety must conserve its full characteristics after the pressing. That's why all the grapes used for in the production of Torre del Gall products are picked manually in cases of 25 kg. and not in big containers as it is done by many other wineries.*

*Once the grape is picked it must be pressed immediately to prevent its qualities to be affected by the effects of heat and transportation. Torre del Gall uses the most sophisticated technology in the sector, with pneumatic presses that lightly press the grape grains to extract the must without crushing the skin or the stem.*

## ***First fermentation***

*The must lies in big recipients, where the remains of the skin, seeds, etc. are deposited in the bottom. The already clean must is moved to big deposits where yeasts selected by the oenologists are added. These yeasts will ferment the natural sugar contained in the must, transforming this to wine. This fermentation takes place between 16-18°C to avoid losing the most delicate and subtle aromas of the wine. This system of controlled temperature, slows down the process, therefore optimising the quality and the aromatic characteristics of the wines.*

## ***Tirage and bottling***

*Throughout the process, wines are submitted to an ongoing tasting test by its oenologists to control the process and define its characteristics. Depending on these tastings the proportion of each of the wines that will make up the coupage (blending) of each cava will be decided. This process is vital for maintaining the personality of each cava.*

*Following the blending process, the wine is bottled and small quantities of sugar and selected yeasts are added. The bottle is then temporarily sealed with a crown top so that the second fermentation takes place inside the bottle.*

### ***Second fermentation and ageing***

*The yeast transforms the sugar contained in the wine into carbonic gas characteristic of the cava. The bottle spends a minimum of nine months in the cellars, as required by law, but the final time of resting will depend on the characteristics of each product. The bottles remain in a horizontal position to allow a scattering of the yeast and maximum contact with the wine. In this process the cava acquires its peculiar ageing bouquet. Secondary aromas appear, that will get more pronounced the longer it spends in the bottle.*

### ***Riddling***

*In the last phase of the cava process, the yeast sediments must be removed from the bottle. To do this the bottles are placed in racks, lying head down and are gradually moved up to a vertical position by a daily quick movement of rotation, vibration and elevation. The sediments gradually slide down to the neck of the bottle and sit against the top.*

### ***Disgorging***

*The next process consists of getting rid of the residues which have formed in the neck of the bottle. Still in a vertical position, the bottle neck is frozen by plunging it into a liquid at a temperature of  $-25^{\circ}\text{C}$ . Once frozen, the bottle is turned the right way up and opened, the pressure of which ejects the ice block containing the residues. The liquid lost in the disgorging process is replaced by a dosage liqueur which is a mixture of wines and sugar that will determine the personality of the cava, besides deciding its level of sweetness on the following scale:*

*Brut Nature, less than 3 g/l*

*Brut, less than 15 g/l*

*Seco (Dry), from 17 to 35 g/l*

*Semiseco (Semidry), from 33 to 50 g/l*

*Dulce (Sweet), more than 50 g/l*



*Torre del Gall  
Brut Reserva Cava*



*Grape Variety:*

*50% Macabeo*

*35% Parellada*

*15% Xarel·lo*

*Macabeo*

*Widely grown in Catalunya as a principal component of Cava and DO Penedes blends.*

*Also used for white wines in Rioja.*

*Grows well in cool, fertile soils, but is very adaptable to most conditions*

*Produces fruity, fresh flavoured wine of great finesse, with distinctive green fruit flavours.*

*Well balanced in alcohol and acidity, neither too high.*

*Xarel·lo*

*Classic grape variety of DO Penedes and the Cava regions of Catalunya.*

*Adapts well to all soil types at altitudes between 400 metres and sea level.*

*Produces wines of relatively high alcohol which are consistent and well balanced*

*When fully ripe, and low yielding, produces wines of great expression.*

*Parellada*

*A grape which thrives at high altitudes in Catalunya*

*Very adaptable so far as soil types are concerned, but excels at the highest altitudes*

*Produces wines low in alcohol, moderate acidity, with delicate fruit aromas and great finesse*

**Tasting Note :**

*Pale straw yellow in colour. With a fine and persistent bubble. Elegant and harmonious on the nose. Fresh and well balanced on the palate; ample flavours; the predominance of Macabeo is obvious.*

*Alcohol Volume: 11,5%*

*Dosage: 9 g/l*

*Suggested Food:*

*Appetisers, stuffed squid, cold cuts.*

*Ageing Time:*

*24 to 36 months in the bottle.*

*Ideal Serving Conditions:*

*Serve between 6-8°C*

*Torre del Gall  
Brut Rosé Cava*



*Grape Variety:*  
80% Trepat  
20% Garnacha

Trepat

*A variety which buds early and is harvested late. A firm variety with thick skins and compact bunches. Produces good base rosé wines, light in colour, average alcohol and balanced acidity. Light in flavour and body.*

*A black grape grown principally in Conca de Barberá, a very small percentage of the grape grown in Catalunya is Trepat, but it is growing steadily as winemakers recognise its benefits, and is now in great demand.*

*Typically, if well handled and vinified, the still wines and cavas produced from Trepat have an alcohol value of between 10 and 11°, good acidity, suitable for still rosé production, but perfect for pink cavas because of its supremely delicate aromas, combining raspberries, strawberries and mulberry.*

Garnacha

*A high yielding grape, producing full flavoured robust wines.*

*Garnacha is a traditional grape, grown mainly in the Low Penedes. Its values have been highly appreciated for many years.*

*The berries are dark, slightly oval, thick skinned and sweet.*

*It is a vital component in all the rosé wines of the Penedes.*

*It produces deliciously flavoured wines, combining strawberry, bramble, bay, dried figs and dates, relatively high in alcohol and full bodied.*

*It is an integral part of most rosé and young red blends.*

**Tasting Note :**

*Presents an attractive strawberry palely colour, brilliant and transparent. Abundant bubbles, fine and constant forming a thin crown.*

*Fruity aromas which resembles raspberries, currants and grenades.*

*Fresh in mouth with good presence of fruits (crystallized cherry). It is delicate and has a sweet touch that spreads evenly in the aftertaste.*

*Alcohol Volume: 12%*

*Dosage: 9 g/l*

*Suggested Food:*

*Appetisers, vegetables, pastas, rice dishes, cocktails.*

*Ageing Time:*

*12 to 18 months in the bottle.*

*Ideal Serving Conditions:*

*Serve between 6-8°C*