

**GRAFT**  
WINE COMPANY

## BOCCHORIS BRUT CAVA / BOCCHORIS / NV / CATALONIA / SPAIN

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### PRODUCER

Bocchoris was established in 1918 by the Santacana family, who have been making wine for generations. Their cellar is in the centre of Sant Sadurní d'Anoia and is considered one of the five oldest and most traditional Spanish cellars in existence. This Cava is our very own, exclusive blend. It is aged in the ancient local caves for twenty months before being bottled without any additives, including sulphites.



### VITICULTURE + VINIFICATION

The cellar is located in the centre of Sant Sadurní d'Anoia village (close to Barcelona) and is considered one of the five oldest and most traditional cellars still running in the whole of Spain. This wine is made from a traditional combination of Cava grape varieties. It was fermented in stainless steel tanks between 15 and 16°C and aged for an average of 12 months on lees. This wine does not undergo malolactic fermentation, in order to retain freshness and texture. It was then aged for 13 to 20 months in the caves of the local region, belonging to the producer.

### TASTING NOTE

Intense patisserie and green apple aromas. The palate is soft and fresh with a very well integrated acidity and creamy, fine mousse.

### FACTS + STATS

WINEMAKER	MOST DORÉ
VARIETIES	45% XAREL·LO, 40% MACABEO, 15% PARELLADA
APPELLATION	CATALONIA
FORMAT	0.750L
CLOSURE	NATURAL CORK
ALCOHOL	11.5%
SUGAR	10 G/L
TOTAL ACIDITY	5.5 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	95 MG/L
CASE SIZE	6

