

Vins El Cep, S.A.

Vins El Cep is owned by a number of families and considered the pioneer in D.O. Penedès for the production of sustainably grown and biodynamically farmed cava. All of these cavas are made using the champenoise method. The grapes go through a gentle press with 50% extraction of free-run juice. Each varietal is fermented in small temperature-controlled tanks and the secondary fermentation takes place in the bottle. The result is sustainably produced cavas that are unique and terroir-driven.



2014 Kila Cava
88 Points – Robert Parker, The Wine Advocate

List: \$159.95 Sale: \$127.96

D.O. Penedès

Varietal: 40% Xarel-lo, 30% Macabeo, 30% Parellada

Aging: 15 months in bottle



2013 Marques de Gelida Brut Gran Reserva
90 Points – Vinous

List: \$189.95 Sale: \$151.96

D.O. Penedès

Varietal: 20% Xarel-lo, 25% Macabeo, 20% Chardonnay, 20% Pinot Noir, 15% Parellada

Aging: 40 months in bottle



2013 Marques de Gelida Rosé Brut Reserva
90 Points – Robert Parker, The Wine Advocate

List: \$189.95 Sale: \$151.96

D.O. Penedès

Varietal: 100% Pinot Noir

Aging: 24+ months in bottle



2014 Marques de Gelida Ecologico Brut Reserva

List: \$209.95 Sale: \$167.96

D.O. Penedès

Varietal: 50% Xarel-lo, 25% Macabeo, 15% Parellada, 10% Chardonnay

Aging: 24+ months in bottle

ALL SALES SUBJECT TO CONFIRMATION AND AVAILABILITY

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