

DURAN
GRAN RESERVA

THE DURAN'S CONCEPT

Duran is the third generation of Spanish winemaker's family. Our mission is elaboration exclusively super-premium sparkling wine Gran Reserva. Gran Reserva means in the cava law an ageing for more than 30 months. In Duran we believe that the Gran Reserva is the best way where our traditional grapes varieties Xarel.lo, Macabeu and Parellada blended with Chardonnay and Pinot noir in our *terroir* develop the perfect maturity and aromatic potential.

We have created our own cava concept:

GRAN RESERVA

Duran is the first cellar to produce exclusively cava Gran Reserva., with minimum 30 months of ageing on the yeast.



HIGHT QUALITY GRAPE BUNCHES

Selection of vintage harvested by hand and each variety selected and imported from its prime *terroir*.



BLENDS INNOVATION

Fusion of traditional grapes and new contributions: Xarel.lo, Macabeu and Parellada with Chardonnay and Pinot Noir.



LONG PERIOD OF AGEING

More than 30 months of ageing for all our cavas: in silence and at a constant temperature in the deepest cellars.



APPLICATION OF “POIGNETAGE”

Recuperation of this ancient technique to consists of agitating the bottles during the ageing phase, in order to achieve a better interaction between the yeast and the cava.



VINTAGE CAVAS

We guarantee that Duran comes from one sole vintage, determined by climate and human factors. The vintage is indicated in each bottle.



LIMITED PRODUCTION

Duran is a family-produced cava, where we manufacture each bottle with the maximum dedication. For this reason, we number each bottle.



ONLY CAVA GRAN RESERVA

Exclusive production of cavas. We are specialist in cava Gran Reserva.



WINEMAKING TRADITION. THE WINEMAKER: RAMON CANALS

Third generation of a family dedicated to vine cultivation and winemaking. This young pharmacist and enologist combines both tradition and innovation as head of the project. He is constantly training in the most prestigious winemaking regions of the world, and by doing so, brings modernity to the most ancestral traditions. He has winemaking experience in New Zealand, California, England, Australia and Penedes regions.



DURAN

GRAN RESERVA

GRAN RESERVA 2006 Brut



Fusion of our native varieties grapes Xarel.lo, Macabeu and Parellada with Chardonnay.

Cava Gran Reserva: second fermentation in the bottle ageing on the yeast for more than 36 months in our cellars where developed the perfect maturity and aromatic potential.

Equilibrate and harmonic.

VINEYARDS: Penedes *terroir*

Grape varieties: Xarel.lo, Macabeu, Parellada and Chardonnay.

Region: D.O. Cava. **Sub region:** Upper Penedes (Parellada and Chardonnay) and Central Penedes (Xarel.lo and Macabeu).

Altitude of the vineyards: 110m (Xarel.lo), 250m (Macabeu) and 315m (Parellada and Chardonnay).

Climate: mild Mediterranean.

Annual rainfall: an average of 465 litres per square metre.

Soil: clay and calcareous.

1st FERMENTATION: must to base wine

Harvest: hand gathered to select the best grapes. Between September and October when each variety is at its peak of maturation.

Pressing and must fermentation: pneumatic press. Musts selection, only the best juices will be for the Duran Gran Reserva elaboration.

Each variety of grapes fermented separately at a constant temperature of 16°C in stainless steel tanks.

2on FERMENTATION: base wine to cava G.Reserva

Blending of the base wine: Xarel.lo 35%, Macabeu 20%, Parellada 20% and Chardonnay 25%.

Bottling period: February-March 2007.

Fermentation temperature: 15-18 °C.

Ageing period: for more than 36 months. Vintage dated each year.

Production vintage 2006: 15.000 bottles.

TASTING NOTES

Appearance: presents a yellow pale colour with fine and persistent bubbles.

Aroma: fresh, ripened fruits, creamy citrus notes with slightly nutty nose.

Palate: perfectly balanced, pleasant with long and clean finish.

Gastronomy: recommended for aperitifs, fish dishes, oysters and shellfish. Enjoy at any time of the day.

Tips: served cold, between 6°C to 8°C, in flute glass type, transparent, tall, thin and without decoration.

Ramon Canals

Owner and sparklingwinemaker

DURAN

GRAN RESERVA

GRAN RESERVA 2006 Brut Nature



Fusion of our native grapes varieties Xarel.lo, Macabeu and Parellada with Chardonnay and Pinot Noir.

Cava Gran Reserva: second fermentation in the bottle ageing on the yeast for more than 42 months in our cellar where developed the perfect maturity and aromatic potential.

Elegant and complex.

VINEYARDS: Penedes *terroir*

Grape varieties: Xarel.lo, Macabeu, Parellada, Chardonnay and Pinot noir.

Region: D.O. Cava. **Sub region:** Upper Penedes (Parellada, Chardonnay and Pinot noir) and Central Penedes (Xarel.lo and Macabeu).

Altitude of the vineyards: 110m (Xarel.lo), 250m (Macabeu) and 315m (Parellada, Chardonnay and Pinot noir).

Climate: mild Mediterranean.

Annual rainfall: an average of 465 litres per square metre.

Soil: clay and calcareous.

1st FERMENTATION: must to base wine

Harvest: hand gathered to select the best grapes. Between August and October when each variety is at its peak of maturation.

Pressing and must fermentation: pneumatic press. Musts selection, only the best juices will be for the Duran Gran Reserva elaboration.

Each variety of grapes fermented separately at a constant temperature of 16°C in stainless steel tanks.

2nd FERMENTATION: base wine to cava G. Reserva

Base wine blending: Xarel.lo 40%, Macabeu 20%, Parellada 15%, Chardonnay 15% and Pinot noir 10%.

Bottling period: January 2007.

Fermentation temperature: 15-18 °C.

Ageing period: for more than 42 months.

Production vintage 2006: 10.000 bottles.

TASTING NOTES

Appearance: presents a yellow pale colour with fine and persistent bubbles.

Aroma: elegant and fresh nose; ripened white fruits with toasty and nutty characters.

Palate: dry and powerful with long and complex finish.

Gastronomy: recommended for red and white meat and cured Iberian ham. Enjoy also at any time of the day or in some aperitifs.

Tips: served cold, between 6°C to 8°C, in flute glass type, transparent, tall, thin and without decoration.

Ramon Canals

Owner and sparkling winemaker

DURAN

GRAN RESERVA

ROSÉ GRAN RESERVA 2007 Brut

Fusion of our native variety grape Trepat with Pinot noir.
Cava Gran Reserva: second fermentation in the bottle ageing on the yeast for more than 30 months in our cellars where developed the perfect maturity and aromatic potential.



VINEYARDS

Grape varieties: Pinot noir and Trepat.

Region: D.O. Cava. **Sub region:** Upper Penedes (Pinot noir and Trepat).

Altitude of the vineyards: 450m (Pinot noir and Trepat).

Climate: mild Mediterranean.

Annual rainfall: an average of 515 litres per square metre.

Soil: clay and calcareous.

1st FERMENTATION: Must to base wine

Harvest: hand gathered to select the best grapes.

Between August and September when each variety is at its peak of maturation.

Pressing and must fermentation: pneumatic press. Press maceration during 12 hours. Musts selection, only the best juices will be for the Duran Gran Reserva elaboration.

Each variety of grapes fermented separately at a constant temperature of 16°C in stainless steel tanks.

2nd FERMENTATION: base wine to cava Gran Reserva

The base wine blending: Pinot noir 80% and Trepat 20%.

Bottling period: January 2008.

Fermentation temperature: 15-18 °C.

Ageing period: for more than 30 months. Vintage dated each year.

Production vintage 2007: 4.373 bottles.

TASTING NOTES

Appearance: presents a deep red-coloured cava with fine and persistent bubbles.

Aroma: fresh, floral, ripened red fruits with slightly nutty nose.

Palate: perfectly balanced, full-bodied, pleasant with long and clean finish.

Gastronomy: recommended for aperitif or combined with pasta, rice, blue fish, well-seasoned white meat and red meat stews.

Tips: served cold, between 6°C to 8°C, in flute glass type, transparent, tall, thin and without decoration.

Ramon Canals

Owner and sparklingwinemaker

DURAN

GRAN RESERVA

5V GRAN RESERVA 2007 Brut



5V Varieties of grapes from **5V** Vineyards with the elegant French Allier oak fusion: Xarel.lo, Macabeu and Parellada with Chardonnay and Pinot Noir.

A great Gran Reserve with a great complexity, elegance and finesse aged for more than 36 months in the bottle in our cellar.

Delicate and sophisticate.

VINEYARDS

Grape varieties: Chardonnay, Pinot noir, Xarel.lo, Macabeu and Parellada.

Region: D.O. Cava. **Sub region:** High Penedes (Parellada, Chardonnay and Pinot noir) and Central Penedes (Xarel.lo and Macabeu).

Attitude of the vineyards: 110m (Xarel.lo), 250m (Macabeu) and 315m (Parellada, Chardonnay and Pinot n.).

Climate: mild Mediterranean.

Annual rainfall: an average of 480 litres per square metre.

Soil: clay and calcareous.

1st FERMENTATION: must to base wine

Harvest: hand gathered to select the best grapes. Between August and October when each variety is at its peak of maturation.

Pressing and must fermentation: pneumatic press. Musts selection, only the best juices will be for the Duran elaboration.

Individually fermentation of each grape variety at a constant temperature of 16°C in stainless steel tanks, except the Chardonnay that ferments in Allier oak French barrel.

2nd FERMENTATION: base wine to G. Reserva

Blending of the base wine: Xarel.lo, Macabeu, Parellada, Chardonnay and Pinot noir.

Bottling period: january 2008.

Fermentation temperature: 15-18 °C.

Ageing: for more than 36 months.

Production vintage 2007: 5.560 bottles.

TASTING NOTES

Appearance: Presents a yellow pale colour with fine and persistent bubbles.

Aroma: fresh, ripened tropical fruits, vainilla, anise, cinnamon and creamy and toasty notes.

Palate: perfectly balanced, delicate, elegant with long and creamy finish.

Gastronomy: recommended for aperitifs and fine cousine dishes. Enjoy at any time of the day by glasses.

Tips: served cold, between 6°C to 8°C, in flute glass type, transparent, tall, thin and without decoration.

Ramon Canals

Owner and sparklingwinemaker