



REXACH BAQUES

(Ray-Shack Back-es)
Pere Rexach Baques

GRAPES

43% Xarel-lo
35% Parellada
25% Macabeu

BOTTLING DATE

All Cava is disgorged upon order!

WINERY PRODUCTION

Under 10,000 cases per year!

APPELLATION

Cava D.O.
Located in Penedes

ALTITUDE

200 Meters

ALCOHOL

11.5%

FORMAT

750ml



TASTE PROFILE

Elaborated by Montse Rexach with motive of the centenary of the winery. They are saved 900 bottles approximately of each add for long crianzas starting 60 months. Express the delicacy obtained with the time spent in the cellar and character from the old vineyards of the estate..

VINEYARD

We have 21 hectares of vineyards, that are characterised by soils there are calcareos, that's good for the quality but not for the quantity. The soils are loamy that facilitates drainage when there's a lot of rain and water retention when the soil is dry. There are all between 40-60 years old and now we have a new one, 4 years old, our child!

WINERY HISTORY

Pere Baqués Rafecas began making quiet wines at the end of the barber's shop and the town's dance hall, run by his parents. That's how our story began. In 1910 the company starts and it is he who carries out the first excavation of the cava in search of optimum conditions for a good aging of those wines. At the moment, the cellars are run by Montse Rexach Peixó, which is faithful to origins and contributes to the cellars a generational change worthy of a family tradition

AGING & DOSAGE

6 grams residual sugar makes this as classic brut style. Pinot Noir is used during the dosage. Minimum 60 months aging up to 84 months or more!

FOOD PAIRINGS

A serious wine for some serious cheeses, try this with older, nuttier more complex cheese, even rich shell fish like lobster.



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