



Penedés

Celler Vilafranca

Winery Info Sheet



Proprietor: Celler Vilafranca owned by 100 associated vine growers, consisting of 2,053 acres of vineyards, comprising 3% of the vineyard land of Penedés.

Winemaker / Vineyard Manager: Emili Esteve.

Location: Zone 5, northeast Spain, a few miles south of Barcelona in the High Penedés sub-region, 577 ft. altitude over the Mediterranean Sea. The vineyards and winery are located in the small town “pueblo” of Vilafranca.

Wines Made: Casteller Cava and Casteller Blanc de Blancs.

Climate: High Mediterranean (Zone 5) with hot days and moderate nights. The vineyards of Celler Vilafranca at altitude of 577 ft. have average temperatures from April to October of 66.6 ° F (higher than the standard in Zone 5 of 63° F.) and 14.5 in. of rainfall (lower than the Zone 5 average standard of 19.2 in.) These temperatures produce higher grape sugars but due to the altitude and rainfall, the acidity levels are balanced, improving the freshness and aromatics of the wines produced. *Temperatures in Penedés are higher than Priorat, and Montsant; and lower than Costa Brava-Empordá and Terra Alta.*

Soils: The root systems penetrate through deep soils in search of water in times of drought. The topsoil is composed of limestone and sand giving good water drainage into the deeper subsoil layers where water-retaining clay nourishes the vine as needed. These soils are 85% poor in organic matter, giving smaller yields per vine, resulting in a greater skin to juice ratio per berry thus more intensity and concentration of flavors.

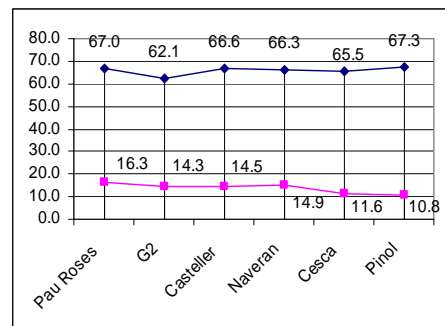
What makes Casteller wines unique? 1) Casteller owns 3% of the vineyards in the Penedés, translating into superior quality grapes at lower prices – Casteller Wines are superb values. 2) The wines of Casteller are consistent in quality every vintage – with large holdings of estate owned vineyards, a selection of only the finest grapes are made.



There are 68,521 acres of vineyard land in Penedés.



Emily Esteve (left) and Patrick Mata within the Limestone vineyards of Celler Vilafranca.



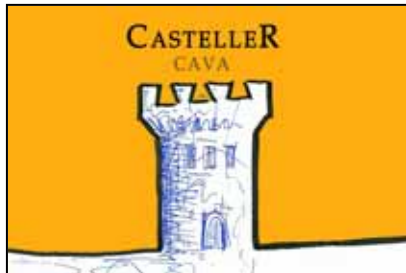
Top: average temperatures from April to October. Bottom: yearly rainfall parameters.

BREAKDOWN OF VINEYARDS

NAME OF VINEYARD	ACRES	AGE OF VINES	GRAPES	SOIL	ALTITUDE	SLOPE
CABERNET PARCEL	300	33	CABERNET SAUVIGNON	LIMESTONE, SAND / CLAY	577 ft	3%
MACABEU PARCEL	450	40	MACABEU	LIMESTONE, SAND / CLAY	577 ft	3%
XARELLO PARCEL	632	35	XARELLO	LIMESTONE, SAND / CLAY	577 ft	3%
PARELLADA PARCEL	350	26	PARELLADA	LIMESTONE, SAND / CLAY	577 ft	3%
MERLOT PARCEL	150	15	MERLOT	LIMESTONE, SAND / CLAY	577 ft	3%
CHARDONNAY PARCEL	171	18	CHARDONNAY	LIMESTONE, SAND / CLAY	577 ft	3%



Penedés Casteller



Name of Wine: Casteller Cava N/V

Producer: Celler Vilafranca

DO: Penedés (Zone # 5)

Grape Varietal: 60% Xarello, 20% Macabeu, 20% Parellada

Age of Vines: 30 years average.

Production: 10,000 Cases made - 6,000 for the US.

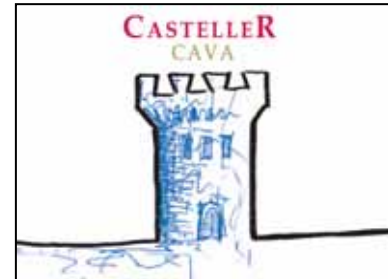
Wine Maker: Emili Esteve

Ageing: 12 months in the lies

Notes:

Casteller Cava N/V Parker **87 pts**

A terrific value in inexpensive sparkling wine, this crisp, elegant, refreshing, zesty white exhibits citrus-like aromas and flavors, light body, excellent purity, and a persistent effervescence. Enjoy this delicious sparkler over the next year. June 2005



Name of Wine: Casteller Rose Cava N/V

Producer: Celler Vilafranca

DO: Penedés (Zone # 5) Climate: High Mediterranean

Grape Varietal: 70% Trepat, 30% Garnacha

Soils: Limestone and Sand on its surface and Clay on its subsoil with 3% slopes.

Age of Vines: 30 years average.

Production: 4,000 Cases made – 2,500 for the US.

Wine Maker: Emili Esteve

Ageing: 12 months in the lies

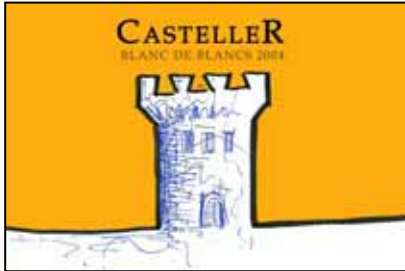
Notes:

Casteller Cava Rose NV IWC **87 pts**

Bright pink. Clean and racy on the nose, showing a pretty mix of citrus and red berry qualities. Juicy and deep in red fruit flavor, with good weight and a lush, creamy mousse. Finishes nervy and bright, with good persistence to the crisp strawberry and raspberry flavors. IWC by Josh Reynolds Sept/Oct 2006



Penedés Casteller



Name of Wine: Casteller Blanc de Blancs 2005

Producer: Celler Vilafranca

DO: Penedés (Zone # 5)

Grape Varietal: 40% Macabeu, 40% Parellada, 20% Xarello

Age of Vines: 30 Years Average.

Production: 12,500 Cases made – 6,000 for the U.S.

Wine Maker: Emili Esteve

Ageing: None (Stainless steel tanks.)

Notes: