



de Pró

by Long Wines



de Pró

Makes every occasion a celebration

DE PRÓ

DO CAVA

Top-selling, premium, classy Cava with hints of Italia

- De Pro in Spanish means “distinguished for its good qualities.”
- Everyday alternative to Champagne with refreshingly modern packaging.
- Traditionally made with a minimum of 15 months bottle age.
- Exceptional value for money.
- None of the “earthiness” sometimes associated with Cava.



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Where it comes from

- Vilafranca de Penedès, the heart of Catalonia's classic Cava country, just outside Barcelona.
- Cultivation of local varieties that are particularly suited to sparkling wine production.
- Sparkling wines produced according to the traditional method with second fermentation and ageing in bottle.
- Mediterranean climate ensuring fully ripe grapes every vintage.

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Brut

- 50% Xarel·lo, 30% Macabeo and 20% Parellada.
- Aged for 15 months in bottle.
- Attractive pale straw colour with hints of white and gold. Fine beads of bubbles.
- Citrus aromas with brioche, pear and almond notes. Fine and elegant.
- Initially soft on the palate, clear pear and lemon flavours and fresh acidity.
- Creamy mousse with fine bubbles.



Rosé

- 100% Trepat.
- Minimum 12 months ageing in bottle.
- Cherry red colour.
- Complex, fruity aromas.
- Explosively fruity with steely structure.
- Persistent finish.

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Awards - Brut

- Gold Medal at Berliner Wein Trophy 2016
- Silver Medal at IWC 2015



Awards - Rosé

- 90 Points Wine & Spirits Magazine 2021
- Gold Medal at Brussels 2013
- Silver Medal at IWC 2013

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Where it is made

- The heart of the DO Cava in Catalonia.
- Hand-harvested vineyards of native Cava varieties.
- A group with nine winegrowing cooperatives across Catalonia, giving access to the best fruit and the latest technology.
- Its modernist Cava cellar was named the *Catedral del Vi* (Wine Cathedral) by the Catalan writer Àngel Guimerà.
- The Cavas are made in the traditional manner, resting in bottle for a minimum of a year in the ideal conditions of the purpose-built cellars.

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The winemaker

Joan Rabadà

- Technical Director of Castell D'Or for more than a decade.
- A Chemical Engineering graduate, he has been working in the wine industry for his entire career, since 1982.
- Associate professor of Enology at Rovira i Virgili University in Tarragona.



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Formats and packaging

- Personalized 6-bottle box.
- Brut available in 1.5L Magnums and 37.5 cl half-bottles.



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POS materials (subject to availability)

- One-bottle luxury cardboard gift boxes for 75cl and 1.5l formats
- One-bottle ice buckets.
- Millésime bottle stoppers.

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Consumer website

- Information on the wines and production methods.
- Tips for enjoying De Pró Cavas.
- Aspirational, lifestyle photography.
- International stockist details.
- Visit www.deprocava.com

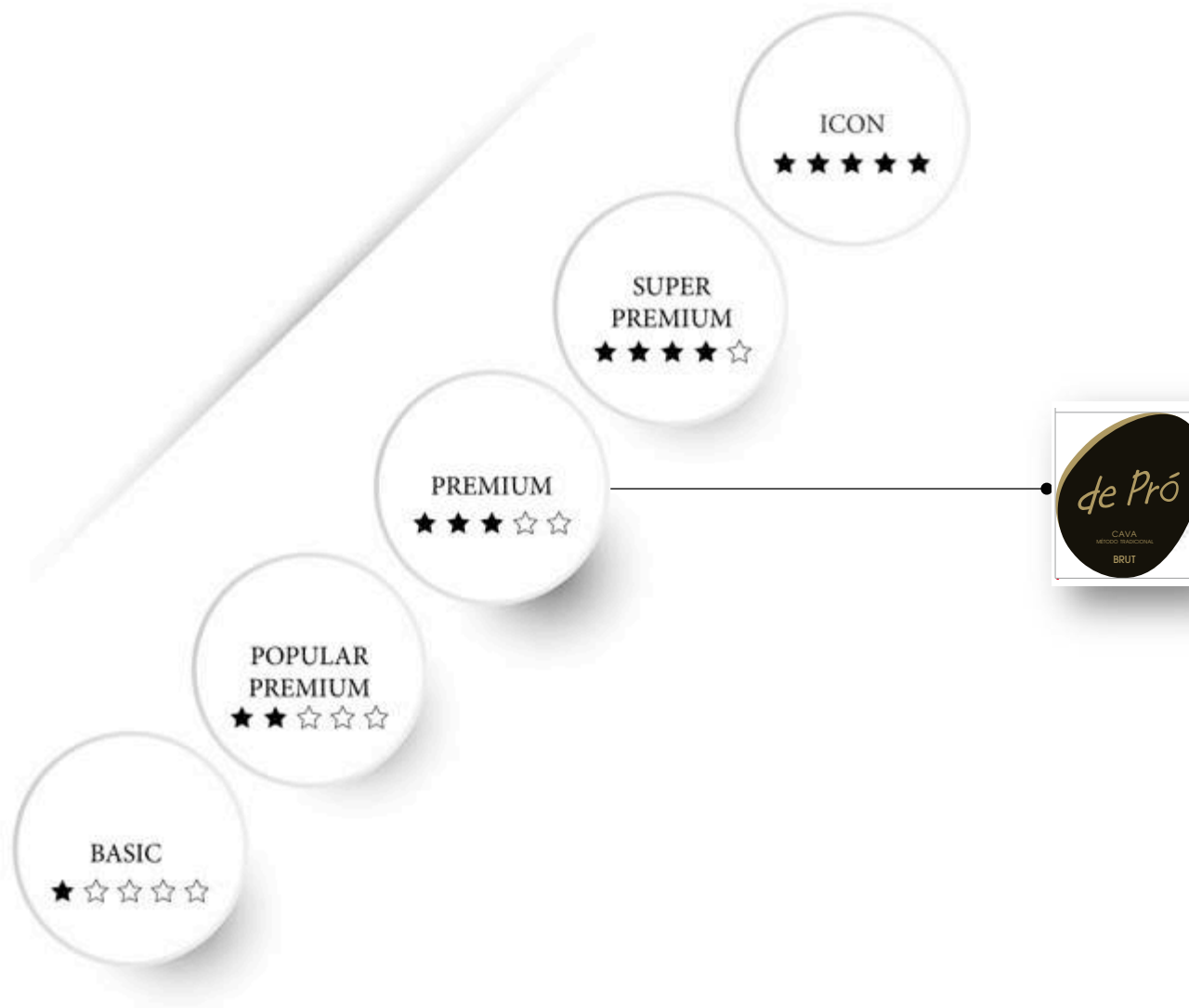


The ideal accompaniment

De Pró Cava is extremely versatile and as well as the specific serving suggestions given above, it pairs well with any light dishes, seafood, fried foods, such as breaded prawns or chicken, crisps, soft and rind-ripened cheeses, rice and spicy Asian dishes.

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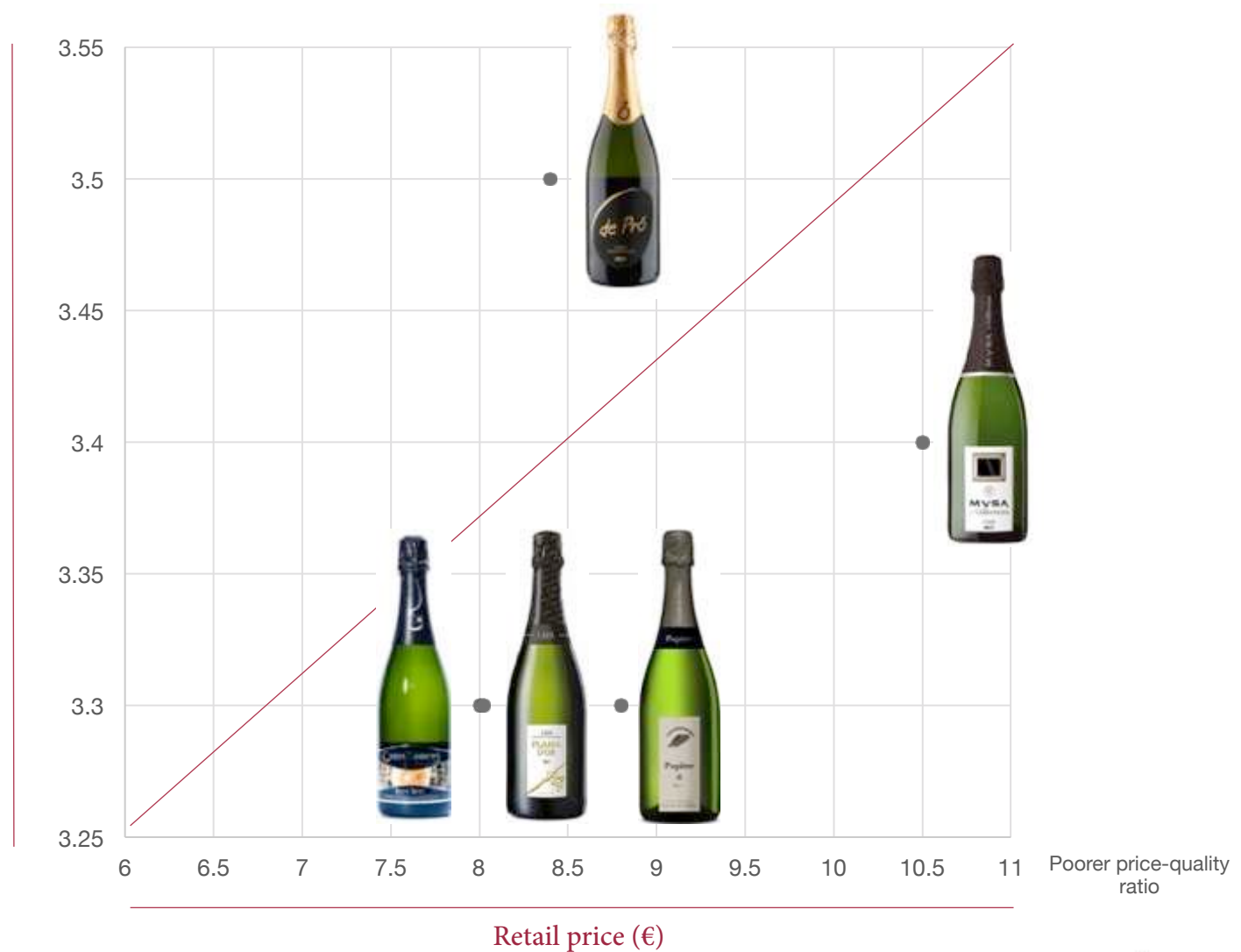


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Better price-quality ratio

Consumers' perception of quality
(*Vivino* points 27/02/16)



LongWINES | AWARD-WINNING
WINES FROM SPAIN

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www.longwines.com