



LA ESCAPADA
CAVA



By Long Wines

DO CAVA

BACKGROUND

As specialist Spanish exporters sparkling wines are one of our key products.

Cava is one of Spain's biggest exports. With the global market for sparkling wine continuing to grow, we pride ourselves on sourcing the best quality sparkling wines at affordable prices and packaging them in ways that appeal to international consumers.

La Escapada is from the very heart of the region, Sant Saduni d'Anoia in Penedès.



LA ESCAPADA

BACKGROUND

An "*escapada*" isn't any old journey or escape. It's a one-off chance to break away. A refreshing weekend away from the ordinary.

And likewise, La Escapada is no ordinary Cava...

- **Classic Cava identity:** native Macabeo, Parellada, Xarel-lo and Trepat grapes
- **Clean taste profile:** Clean, fresh and crisp style with none of the mousiness sometimes associated with Cava.
- **Fine, integrated bubbles:** Made using the traditional bottle fermentation method and aged for 12-15 months prior to release
- **Estate wine:** Rather than buying in grapes, the winemaker uses grapes from vineyards he was personally responsible for planting in 1985.
- **Competitive price:** Despite these unique characteristics, La Escapada can compete on prices with both Proseccos and Cavas produced on a larger scale.



LA ESCAPADA

DO CAVA



Brut

- 50% Macabeu, 35% Parellada, 15% Xarel-lo
- Aged for 12-15 months in bottle.
- Bright, pale straw yellow colour with a steady rising fine stream of fine bubbles.
- Pronounced complex aromatic nose with hints of honey and brioche.
- In the mouth it shows good balance between ripe fruit and acidity.

Awards

- Silver – Provino 2013
- Commended – IWC 2013



Rosé

- 100% Trepat.
- Aged for 12-15 months in bottle.
- Light, clear colour with a slight rose tint.
- Intense aromas of raspberries and strawberries with hints of crushed grapes.
- Well-structured with flavours of fresh patisserie. Perfectly balanced acidity with a touch of sweetness.

LA ESCAPADA

DO CAVA



Demi Sec

50% Macabeo, 35% Parellada, 15% Xarel.lo

- Aged for 12 months in bottle.
- Bright, pale straw yellow colour with a steady rising stream of fine bubbles.
- Ripe and complex aromas with hints of honey and brioche.
- Medium-bodied with clean, refreshing citrus fruit and apple flavours and well-balanced acidity.
- Residual sugar: 34.5g/l

LA ESCAPADA

DO CAVA



Where it is made

- Winery situated 6km from Sant Sadurni d'Anoia, the heart of Cava country.
- Vineyards in highest point of the region at Espiells.
- High altitudes mean slower maturation and higher acidity.
- Winery has 20 hectares of owned vineyard and controls a further 100 hectares.

LA ESCAPADA

DO CAVA

The winemaker

Eva Plazas Torné

- Eva was born in Sant Sadurni d'Anoia into a family that has owned vineyards and made wine for generations.
- She studied agricultural engineering at Universitat Politècnica de Catalunya in Barcelona and completed a study on corks during her Erasmus year in Germany, before completing a Masters in Oenology and Viticulture
- She has been working alongside director Damià Deas since 1996, starting out in a work experience role before being promoted to winemaker and is known as one of Cataluña top winemakers specialising in Cava



LA ESCAPADA

CONSUMERS

Appeals to younger, mainly female consumers who want to feel and look good

- An everyday treat for those little moments of celebration
- A great value alternative to Prosecco that while still fresh and crisp, is more food-friendly and can be enjoyed throughout a meal
- Associated with the glamour of Barcelona



LA ESCAPADA

DO CAVA

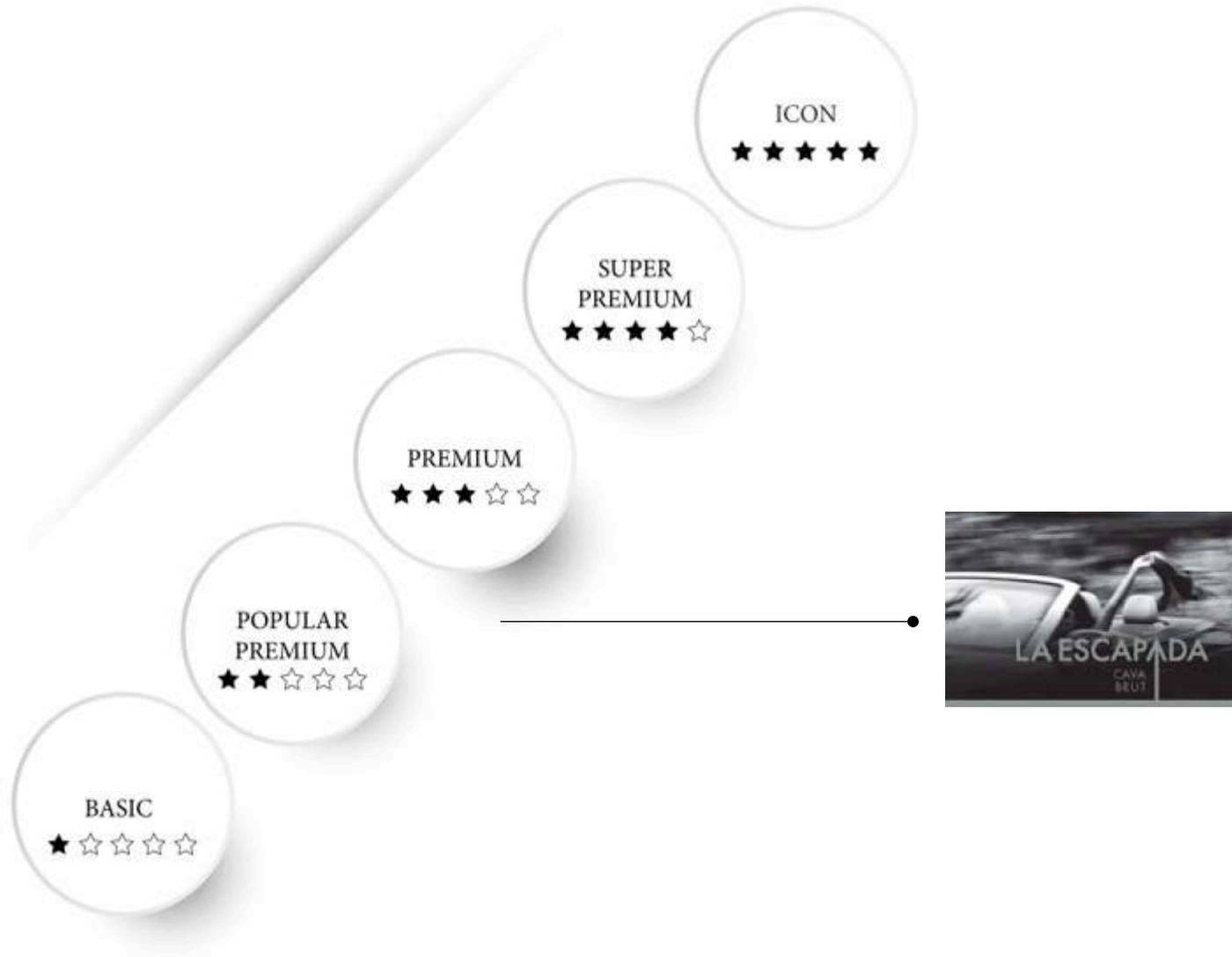


Packaging

- Personalized outer cases

LA ESCAPADA

POSITIONING



Long WINES | SPANISH WINES THAT GO THE DISTANCE

For more information or discover other wines, please visit our website:
www.longwines.com