



de Pró
CAVA

LongWINES



de Pró

CAVA

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 12-15 months bottle age.
- Exceptional value for money.
- None of the “earthiness” sometimes associated with Cava.
- New organic variant.
- New premium label highlights *Comtats de Barcelona* sub-zone.



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Where it comes from

- Vilafranca de Penedès, the heart of Catalonia's classic Cava country, just outside Barcelona.
- Certified "Comtats de 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

- Xarel.lo, Macabeo, Parellada and Chardonnay.
- Aged for 12-15 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.

Awards

- 90 Points - James Suckling 2024

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Rosé

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

Awards

- 90 Points - Wine & Spirits Magazine 2021

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Organic

- EU Organic certification.
- Xarel.lo, Macabeo, Parellada and Chardonnay.
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Awards

- 91 Points - James Suckling 2024

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Where it is made

- The heart of the DO Cava in Catalonia.
- Hand-harvested vineyards of native cava varietals.
- 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.

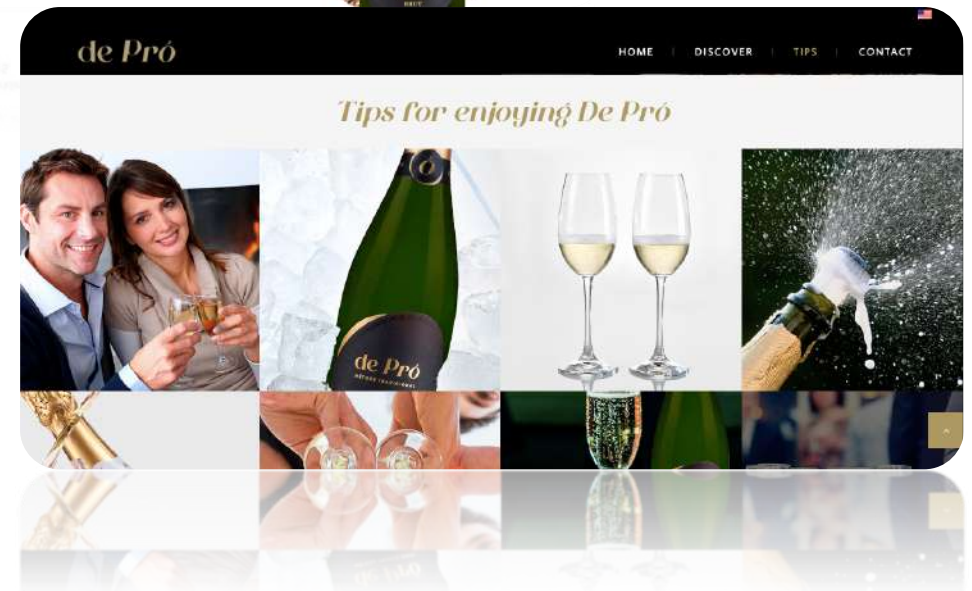


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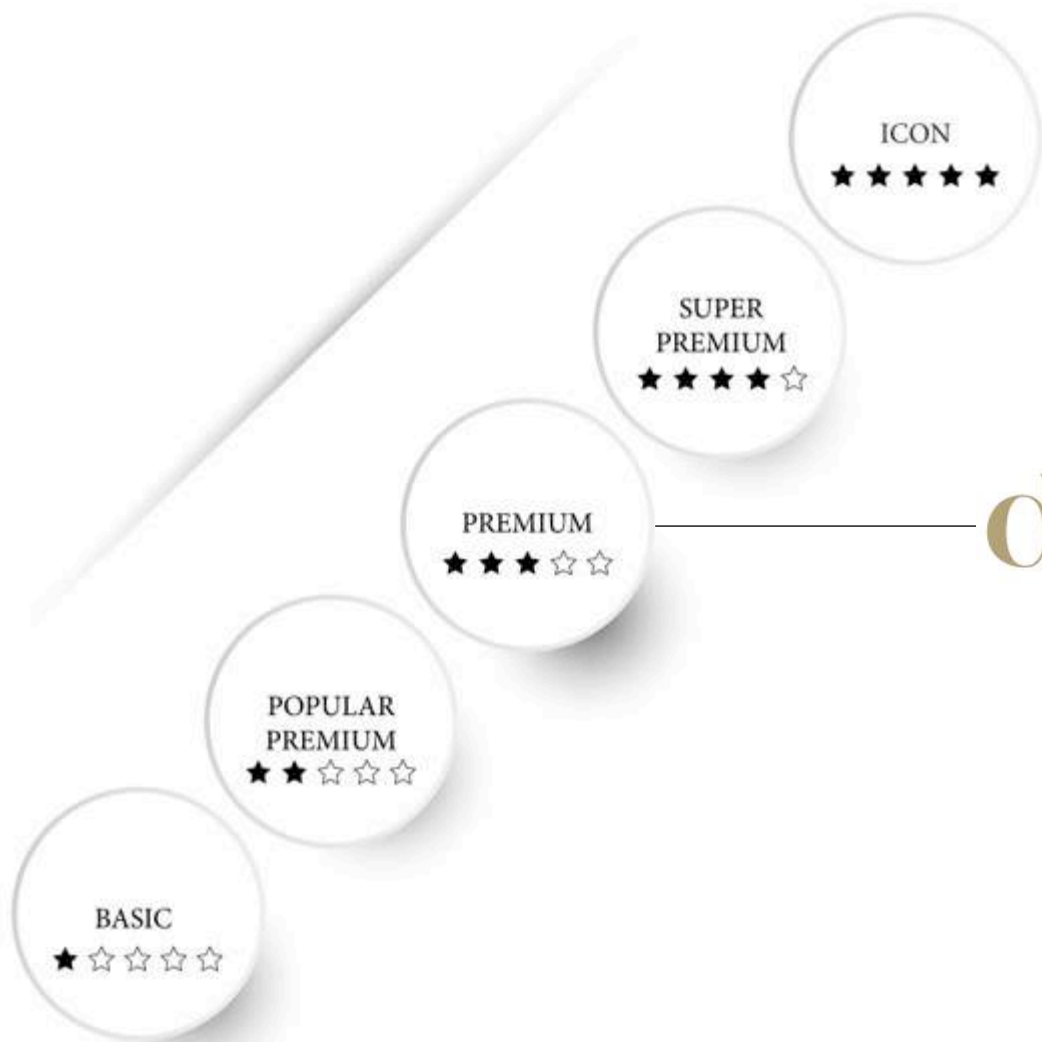
Consumer website

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



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THAT GO THE DISTANCE

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