



The origin

Essential Púrpura pays tribute to the wine-growing culture of the El Penedès region, in which Juvé & Camps has been making wine since 1796. It stands as a portrait of the land, a reflection of the sincere communion between Juvé & Camps and the winegrowers, with whom we have worked for a very long time and who, like us, are committed to a traditional, organic viticulture. Making a sparkling wine that captures the essence of El Penedès, with the three classical varieties of Cava, is therefore our way of rewarding them for the work they do in the vineyards all year round, something we do to the best of our ability, with a wine that conveys the nature of El Penedès with great honesty.



Juvé & Camps Essential Púrpura

Essential Púrpura is the gateway to the Juvé & Camps universe. A melody for three voices in which the xarel·lo grape sets the beat. Audacious classicism in its most original version.

The wine

Xarel·lo, macabeo and parellada grapes are fermented separately in stainless steel vats. After malolactic fermentation, the coupage takes place to ensure the balance and elegance that constitute the hallmarks of Juvé & Camps. Only wines that fulfil the criteria for the freshness and essential nature of these sparkling wines that we pursue within our company are chosen to form part of Essential.

After the bottling, the second fermentation takes place and the ageing process begins in the peace and quiet of our cellars, yielding a fresh sparkling liquid.

Essential Púrpura spends at least twenty-four months in bottles on its lees before it is ready to be enjoyed.

Technical information

Varieties: Xarel·lo, Macabeo and Parellada

Ageing: 24 months

Dosage: Brut

ABV: 12%

AT (tartaric): 5.7 g/l.

Residual sugar: 8.6 g/l.

Serving temperature: 7°C-8°C

Aromas and flavours

This is a Cava with a seductive effervescence and a pleasantly intense aroma that displays the charm of the fresh ripe fruit with a delicate floral essence.

Slight hints of toasted bread gradually appear in the glass, shaping a delightful break from simplicity.

Almost musical on the palate, its amiability bestows it with an unexpected charm while its acidity ensures that every sip offers greater freshness.

This is a creamy, agreeable wine with a simple exquisiteness.

The Essential Púrpura experience

This is the ideal sparkling wine for after work, an aperitif or an impromptu meeting, a welcome moment of extravagance in a day that seemed destined to be just like any other.

Pair the wine with eggs Benedict for brunch, *spaghetti cacio e pepe*, salmon tartare with dill or vegetable tempura. Don't forget to add good company!