



HISTORIC PENEDÈS ESTATE
HUGUET DE
CAN FEIXES

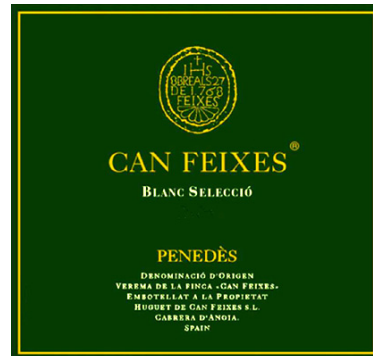
CABRERA D'ANOLA • PENEDÈS

Josep María Huguet, Winemaker
Joan Huguet, Viticulture

Don Jaime Feixes founded Can Feixes in 1768. The Huguet family acquired the estate from his descendants a century later. Viticulture on this historic Penedès estate is documented back to 1400 (when it was owned by Jaume Feixes) and the property has produced wine without interruption since 1690!

With boundaries unchanged since its founding, the estate includes 300 acres of mountainside vineyards more than 1200 feet above sea level. Perched on gravelly slopes forming an amphitheater near the famous Montserrat pinnacle at Penedès' northern boundary, the vineyards enjoy a drier, more continental climate. This particular altitude and mountain terrain are the tiny viticultural home of Parellada, locally known as *Montonec*, or "grape of the mountain."

Long recognized as the region's grand cru, Can Feixes sells most of its grapes as well as a large portion of its fermented wines. Only the best grapes, and subsequently the best wines, are kept for production under the family label. These estate wines are produced exclusively from the free-run must of rigorously selected grapes.



BLANC SELECCIÓ

Parellada, Macabeo and Chardonnay with a touch of Malvasía de Sitges; intense lemon-oil aroma with firm acid structure enhanced by the rare, glyceric Malvasía. Stony and aromatic, reminiscent of Chablis or Rheingau.

Tanzer's IWC on the 2009: "Bright yellow-gold. Vibrant nose combines honeydew, pear, flowers and mint. Juicy, spicy and slightly dry-edged, with flavors of lemon curd, dried pear and nougat. At once round and lively, with good back-end cut and a slight harshness."

CHARDONNAY

This gorgeous, barrel-fermented wine captures a distinctly old-world subtlety of fruit.

Tanzer's IWC on the 2004: "Yellow-gold. Buttery pear and apple on the nose, with a brisk lemon zest quality adding energy. Plump and juicy but also brisk, showing a pleasant blend of ripeness and nerve. The lingering finish features a crisp citrus note."

Parker's Wine Advocate on the 2004: **90 Points** "The 2004 Chardonnay, is outstanding. Medium straw-colored, it offers toasty notes, a supple entry, and crisp green apple and pear flavors with a touch of minerality, fine balance and excellent length."

Parker's Wine Advocate (2009) on the 2005: **88 Points** "The 2005 Chardonnay was aged on its lees for eight months in new French oak. Light gold-colored, it reveals a touch of oak, baked apple, and poached pear in its expressive bouquet. Medium-bodied, ripe, and balanced, with the oak well-integrated, this tasty Chardonnay will provide pleasure for another three years."

Thank you for your time and for your interest in Connoisseur Wines.