

Vins El Cep, Gelida  
Blanc de Blancs Reserva 2019



vinous  
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94pts

*"From Valls d'Anoia-Foix, the 2019 Brut Gran Reserva Blanc de Blancs Nature Gelida is a Cava de Guarda Superior Gran Reserva aged for at least 40 months on lees. The attractive bouquet combines primary notes of apple and tuberose with tertiary hints of marzipan and toasted bread. The palate is fresh and agile with lively bubbles, good energy and an airy finish. Very appealing."*

Joaquín Hidalgo, April 2026



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