





Juvé & Camps



Origins trace back to 200 years ago : 1796, Joan Juvé Mir, vinegrower.

First sparkling wine labeled Juvé released in 1921

100% family run since origin.

4 M bottles. 80% Cava, 20% Still Wine. Premium segment.

100% Hand picked grapes

80% grapes grown in property states



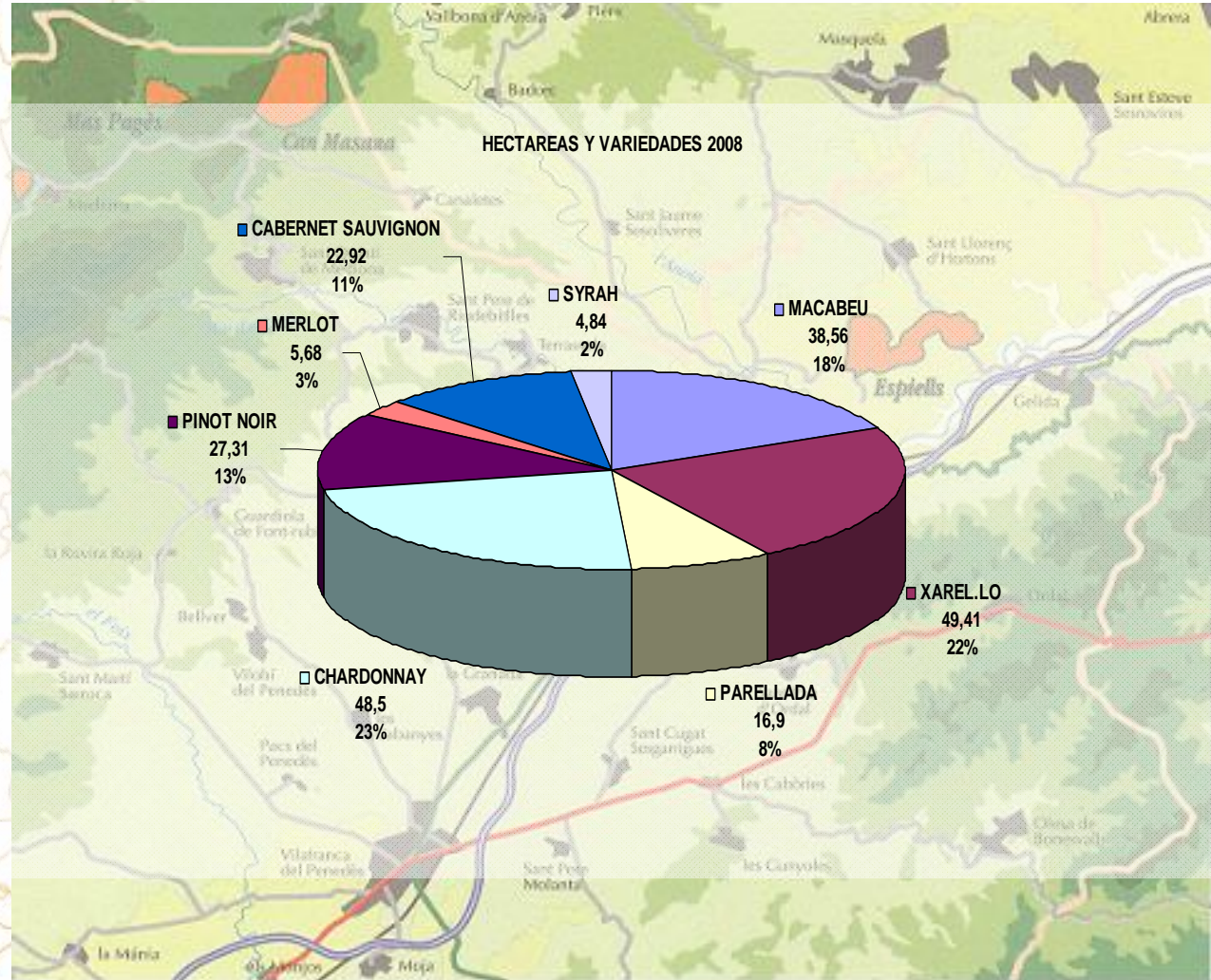


Juvé i Camps Vineyards

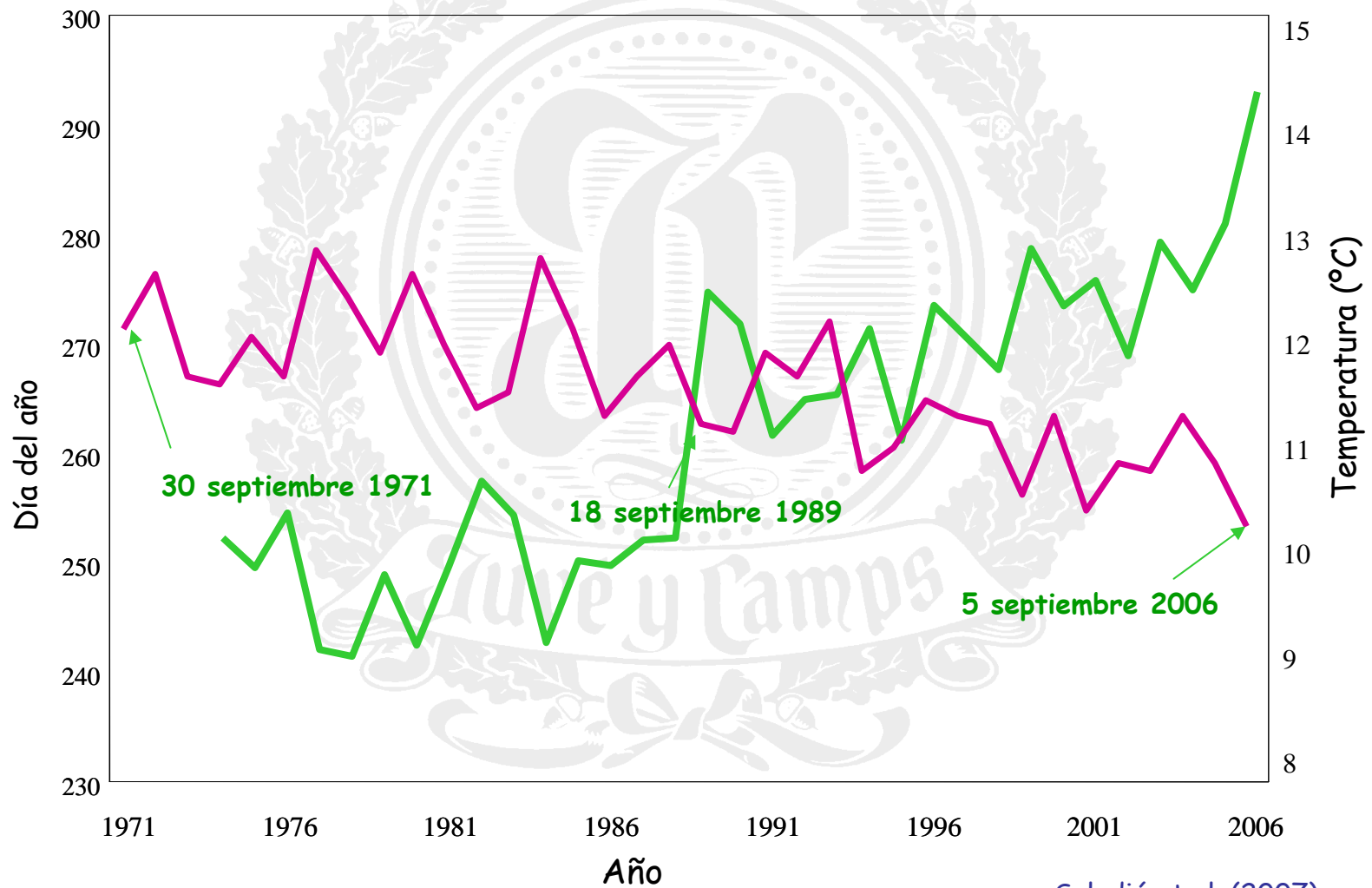


SURFACE (hA)

VINEYARD	250
FUTURE PLANTING	50
NON CULTIVABLE	150
	450



Global warming effects. Starting Harvest date of Macabeo in Sarraí (DO Conca de Barberà) 1971-2006



- Advancement and acceleration of grape ripening
- Increasing imbalance between secondary and primary metabolism of the vine: narrowing of optimal harvest season

Incidence in white wines and Cavas

- Foaming quality
- Aromatic quality
- Aging aptitude: Gran Reserva
- Nutrient content on must and wine (1st and 2nd fermentation)

★ Incidence in red wines:

- Imbalance between phenolic and industrial maturity
- Higher alcohol content and pH
- Harsher and more bitter wines
- Weaker wines





Effects of climate change on the quality of sparkling wines

Phenolic maturity





Effects of global warming on the quality of Cava sparkling wines: Research lines



- ➔ Maturity degree and sugar/acids balance
- ➔ Aging base wine on lees
- ➔ Edafoclimatic influence
- ➔ Cold soak
- ➔ Vineyard yield
- ➔ Mulching
- ➔ Temperature during second fermentation
- ➔ New generation oenological products
- ➔ Selection of commercially available yeast strain
- ➔ Determination of nitrogen needs for an optimum yeast starter
- ➔ Influence of base wine nitrogen composition on yeast performance and aromatic expression
- ➔ Relationship between nitrogen composition of base wine, starter culture and organoleptic quality of cava

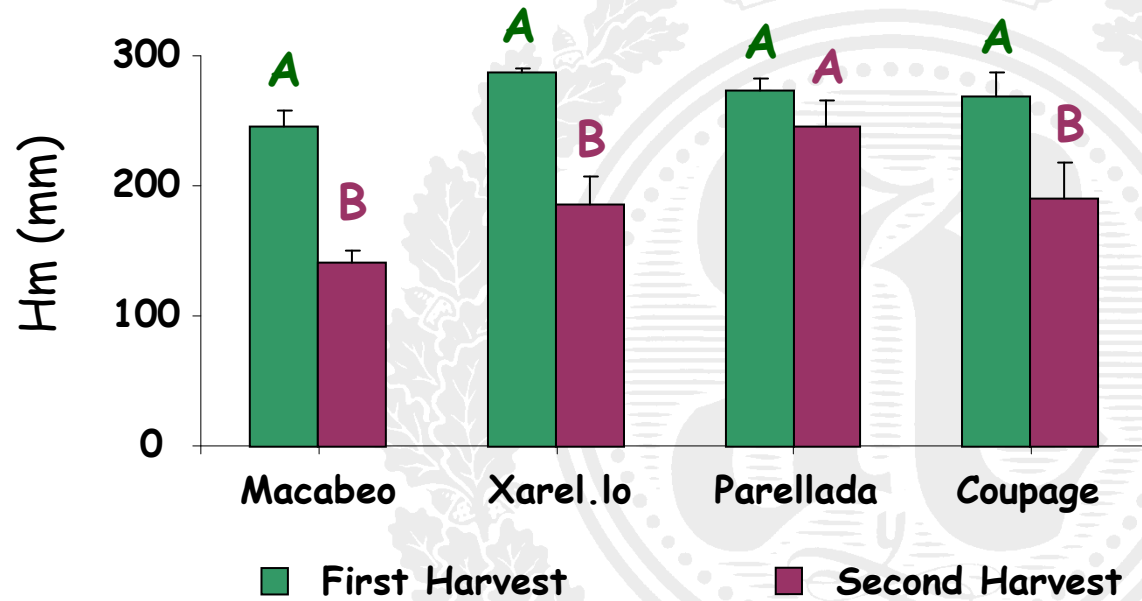


Effects of global warming on the quality of Cava sparkling wines: Research lines

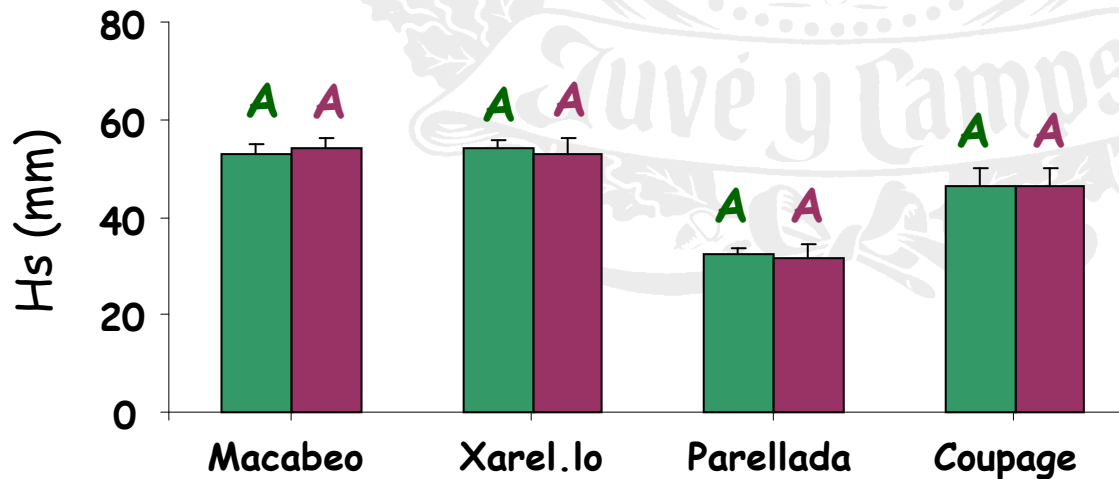


- ➔ Determine the real extractable anthocyanine and flavanol evolution through ripening
- ➔ Create reliable FTIR calibrations for phenolic maturity parameters
- ➔ Evaluate polysaccharides in wine and its relationship with astringency and mouthfeel. Evaluate the relationship between grape ripeness and maceration length on these parameters.
- ➔ Design and application of red wine vinification techniques for enhancing quality when not optimal maturation is reached (cold soak, management of seeds, microoxygenation, ageing on lees, dealcoholization)

Some results: Influence of maturity on the properties of foam of Base Wines

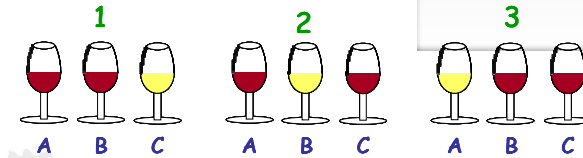


Foamability



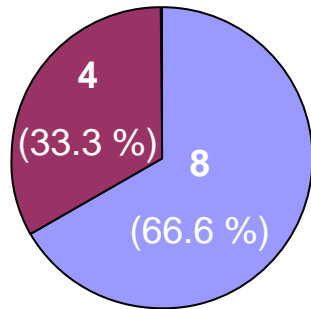
Persistence of the foam

Sensory Analysis - Triangular Test



1. Identification

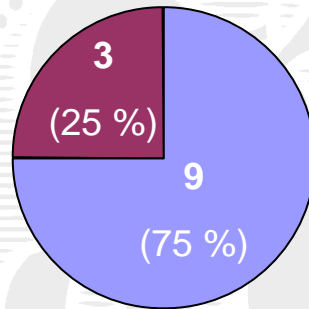
Macabeo



$p < 0.05$



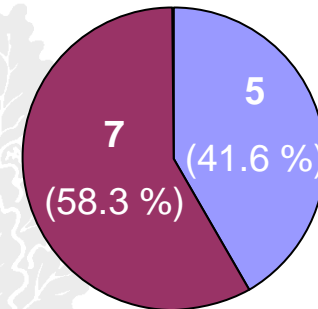
Xarel.lo



$p < 0.05$



Parellada



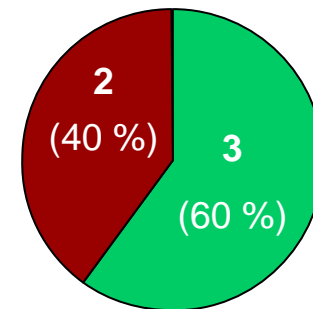
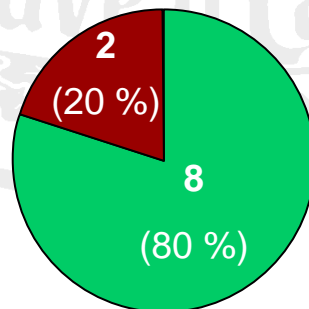
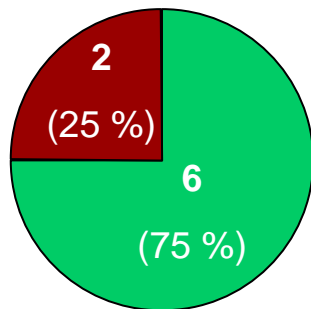
$p > 0.05$



Yes

No

2. Preferences



1st Harvest

2nd Harvest



And from now on?



- ➔ Extend research on already investigated lines
- ➔ Emphasize research on the vineyard





Thank you for your attention

