



01. ORIGIN

Made from Pinot Noir from our plots in Espiells, with clay-calcareous and loam-calcareous soils at an altitude of between 100 and 250 m above sea level, and from vineyards belonging to neighbouring growers with whom we share the same philosophy of respect and care for the vineyard. Average vineyard age: 10 years, with vines planted more than 30 years ago.

02. VITICULTURE

Organic vineyards integrated with woodlands and margins that provide biodiversity and naturalisation. Living soils nourished by organic matter from the flock of sheep that graze in winter and spring.

We care for our vines using regenerative and precision viticulture techniques, and we practise respectful pruning, aiming for low yields in order to maintain the health and longevity of the vineyard.

We carry out biological controls and plot-by-plot monitoring.

03. WINEMAKING

Gentle crushing to obtain the free-run must, light maceration for a delicate extraction of colour and primary aromas. Settling by static method and at low temperature.

First fermentation at controlled temperature in stainless steel tanks, followed by malolactic conversion.

Second fermentation in bottle with MCR (Rectified Concentrated Must) and selected yeasts.

04. TASTING NOTES

Colour: Pale salmon with bright highlights.

Nose: With a character of fresh red berries and floral notes, on a bed of yeast and lightly toasted bread.

Palate: Complex, flavoursome and rounded. Informal and with flashes of youth, yet serious and well balanced at the same time. With a small, very well-integrated bubble.



VARIETY	VINIFICATION	AGEING	DOSAGE	ABV
100% Pinot Noir	Traditional method	+18 months	Brut 8 g/l	12%

VINEYARDS	SOILS	VITICULTURE
Espiells	Loam-clay-calcareous	Certified Organic

