

01. ORIGIN

The grapes used to craft Milesimé Chardonnay come from our Can Rius Estate Vineyard, a 16-hectare site located at an altitude of 160–170 metres above sea level. South-facing and bathed in sunlight for most of the day, the vineyard was planted in the late 20th century in Gelida, on the eastern edge of Alt Penedès. Sheltered from wind and excessive heat, it enjoys a privileged setting with views of Montserrat and a unique landscape dotted with cypress trees.

Its silty-loam soils, characterised by a fine texture and moderate depth, yield exceptional grapes ideally suited to long ageing.

02. VITICULTURE

Estate-owned organic vineyard integrated within a natural environment of woodlands and hedgerows that promote biodiversity and ecological balance. Our vines are managed using regenerative and precision viticulture practices, together with respectful pruning techniques and deliberately low yields to ensure vineyard health and longevity. Biological controls and parcel-by-parcel monitoring are carried out throughout the growing season.

03. WINEMAKING

Production begins with the gentle pressing of destemmed Chardonnay grapes to obtain the free-run juice. The must is then cold-settled before undergoing primary fermentation in stainless steel tanks.

Malolactic fermentation follows, helping to moderate acidity and enhance the wine's creaminess.

Finally, the wine undergoes a second fermentation in bottle using a concentrated grape juice rich in natural sugars, together with selected yeasts.

04. 2017 VINTAGE

Thanks to the generous rainfall recorded during the previous autumn, water reserves remained at healthy levels, providing the vines with consistent hydration. The vines developed vigorously throughout spring.

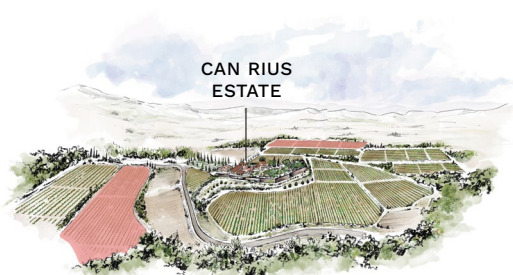
With the arrival of summer, high temperatures and dry conditions created the ideal environment to preserve vineyard health. Harvest took place under optimal conditions, producing grapes of outstanding quality and exceptional balance—essential ingredients for crafting long-aged sparkling wines.

05. TASTING NOTES

An elegant sparkling wine with a golden-yellow colour and fine streams of delicate bubbles.

The intense bouquet reveals a distinctly fruit-driven Chardonnay profile, with notes of ripe nectarine complemented by pronounced toasted bread aromas.

On the palate, its fine, silky mousse combines harmoniously with perfectly balanced acidity, a reflection of the spring rainfall. The wine is rounded and refined, leading to a long finish marked by flavours of ripe stone fruit and subtle smoky notes.



VARIETY	VINIFICATION	AGEING	DOSAGE	TIRAGE	ABV
100% Chardonnay	Traditional method	48 months	Brut 8 g/l	June 2018	12%
VINEYARDS	SOILS	VINTAGE	VITICULTURE		
Espiells (Can Rius Estate)	Silty-loam, fine-textured, medium-depth soils	2017	Certified Organic		

