

## 01. ORIGIN

A Blanc de Blancs made from a symphony of varieties: Chardonnay, Xarel·lo, Macabeo and Parellada, from Can Rius, Espiells, La Cuscona and Can Massana, respectively. A meticulous selection of different vineyards located between 160 and 700 metres above sea level, with loam soils that differ from one another in their proportions of clay or silt, depending on the estate, and with a clear Mediterranean influence that brings out the best of each location to create a wine of great quality with exceptional ageing potential. Vineyard age: from 35 to 50 years.

## 02. VITICULTURE

Organic estate-owned vineyard surrounded by woodlands and margins, which foster biodiversity and harmonious integration with the natural environment.

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.

## 03. WINEMAKING

Harvested by hand to ensure that the fruit is in optimum condition and quality, the grapes are destemmed and gently pressed to obtain the free-run must, which is then statically cold-settled to precipitate and separate impurities.

Next, the first fermentation takes place in stainless steel tanks, followed by ageing on its fine lees for two months in the case of the Chardonnay and Xarel·lo. This is followed by malolactic fermentation, carried out with lactic bacteria that are part of the grape and help to control the wine's acidity and creaminess.

Finally, the blend is made and undergoes a second fermentation in bottle with MCR (Rectified Concentrated Must), a concentrated grape juice rich in natural sugars, and selected yeasts. A minimum ageing period of 70 months is carried out.

## 04. 2018 VINTAGE

The 2018 vintage stands out as the rainiest in the region over the last decade, a challenge for the viticulture team that was successfully overcome thanks to our solid phytosanitary planning. The result was a generous and fresh harvest that offers wines with perfect acidity for excellent evolution during long ageing periods. It is a testament to the resilience of our vineyards and to our commitment to quality.

## 05. TASTING NOTES

**Colour:** Captivating golden yellow, accompanied by a tiny, persistent bubble that dances effervescently in the glass.

**Nose:** Notes of fennel, stone fruit and a delicate touch of toasted almond combine to offer a unique aromatic experience.

**Palate:** It reveals excellent acidity that perfectly balances its fullness. It leaves a lasting impression on the palate, with an exceptionally long finish that evokes the toasted notes present in its aroma.



VARIETIES	VINIFICATION	AGEING	DOSAGE	TIRAGE	ABV
48% Xarel·lo, 24% Macabeo, 19% Chardonnay, 9% Parellada	Traditional method	+70 months	Brut 7 g/l	March 2019	12%

VINEYARDS	SOILS	VINTAGE	VITICULTURE
Espiells, Can Rius, Can Massana, La Cuscona	Clay-calcareous Loam-clay	2018	Certified Organic

