

01. ORIGIN

A forest and a stream surround the La Siberia site, the estate's coldest terroir and our personal commitment to Pinot Noir in Penedès; a variety we planted in 1984, when the area was not yet committed to it, and which thrives in climates with cold winters and cool summers. The unique conditions of La Siberia shape the personality of our most refined rosé sparkling wine, a limited jewel planted on shallow clay-calcareous soils capable of retaining water, forcing the vine roots to penetrate the cracks in the rock in order to absorb all its nutrients. A set of distinctive features that gives us concentrated grapes, full of expressiveness and magnificent delicacy. Vineyard age: more than 40 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

A gentle crushing is carried out to obtain the free-run must, followed by a light maceration for a delicate extraction of colour and primary aromas, and settling by static method at low temperature. The first fermentation takes place at a controlled temperature in stainless steel tanks, followed by malolactic conversion. Afterwards, the second fermentation in bottle is carried out with MCR (Rectified Concentrated Must) and selected yeasts. The wine ages for a minimum of 100 months on its lees, with no dosage liqueur added. Disgorgement is carried out on demand.

04. 2015 VINTAGE

In the specific case of our La Siberia estate, the groundwater level lies fairly close to the surface, thanks to the clayey and silty texture of the soil. This condition allows a significant quantity of water to be retained and, for this reason, although the 2015 harvest was marked by scarce rainfall, the soil was able to retain enough moisture to supply the vineyard. Then, the dry and warm climate helped prevent fungal diseases and, as a result, the grapes developed excellent quality, acidity and health, which has contributed to the production of a wine of great complexity, refinement and distinctive character.

05. TASTING NOTES

Colour: Captivates with its splendid hue and delicate pink highlights.

Nose: Seduces from the very first moment with its enveloping aroma, evoking freshly harvested red fruit, with notes of pepper and subtle nuances of butter and brioche bread, reminiscences of its prolonged ageing.

Palate: Enchants with its firm and creamy structure that floods the palate, progressively revealing flavours of juicy cherries, apricots and walnuts, accentuated by savoury touches and a mineral background that captivates through to the last sip, long and supremely elegant.



CLOS LA SIBERIA



VARIETY	VINIFICATION	AGEING	DOSAGE	TIRAGE	ABV
100% Pinot Noir	Traditional method	+100 months	Brut Nature	May 2016	12%

NUMBER OF BOTTLES	VINEYARDS	SOIL	VINTAGE	VITICULTURE
1,605	Espiells (Clos La Siberia)	Shallow loam-clay-calcareous	2015	Certified Organic

