

### 01. ORIGIN

A forest and a stream surround **La Siberia**, the coldest terroir of the house and our personal commitment to **Pinot Noir in El Penedès**; a variety that we planted in 1984, when the area was not in favour of it, and which develops perfectly in climates with cold winters and cool summers. The unique conditions of La Siberia mark the personality of our most refined rosé sparkling wine, a limited jewel planted on **shallow clay-limestone soils** capable of retaining water, forcing the roots of the vines to penetrate through the cracks in the rock to absorb all its nutrients. A set of particularities that give us concentrated grapes, full of expressiveness and a magnificent delicacy.

### 02. VITICULTURE

**Ecological vineyard** and integrated in the environment with forests and margins that provide biodiversity. In winter and spring, the soil is fed by organic matter from a local farmer's flock of sheep.

We take care of our vines with **regenerative and precision viticulture techniques and we practice respectful pruning**, focusing on low yields in order to maintain the health and longevity of the vineyard.

We harvest and select the grapes **manually** and conduct ripening controls by plot. To prevent pests, we conduct biological controls and use natural pesticides.

### 03. WINEMAKING

The must is gently crushed to obtain the free run must, followed by a light maceration for a delicate extraction of colour and primary aromas, and debourbage using the static and cold method. The first fermentation is conducted at controlled temperature in stainless steel tanks, followed by malolactic conversion. Subsequently, the second fermentation is conducted in the bottle with RCM (rectified concentrated must) and selected yeasts. The wine is **aged for a minimum of 100 months on its lees, without adding expedition liqueur**. Disgorgement is performed on demand.

### 04. 2015 VINTAGE

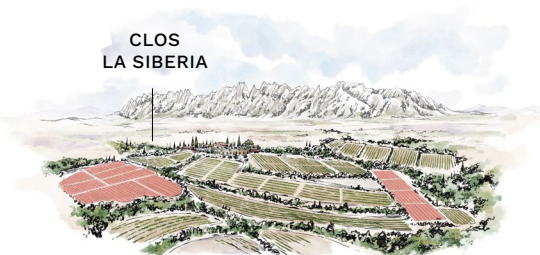
2015 was a dry and warm year with scarce rainfall, a challenge that was successfully overcome due to the clayey, silty, and relatively shallow soils of La Siberia estate. These conditions allowed for the retention of a significant amount of water, enabling the soil to maintain sufficient moisture to support the vineyard. The health of the plants remained intact, and as a result, the grapes developed excellent quality and perfect acidity to produce a wine with long aging potential and great complexity. **This is the first organic vintage of La Siberia.**

### 05. TASTING NOTES

It is captivating to the eye with its splendid grapefruit colour, its delicate pink reflections and its abundant, **tiny bubbles**. Then it seduces from the very first moment with its enveloping aroma, evoking freshly picked wild red fruit, with notes of finely toasted almonds and subtle **hints of brioche bread, reminiscent of its long ageing**. Finally, it dazzles with its firm, creamy structure that floods the palate, its balanced acidity and its accentuated gourmand touches with a mineral undertone that enamours until the last sip, prolonged and **extremely elegant**.



CLOS LA SIBERIA



VARIETIES	VINIFICATION	MINIMUM AGING	DOSAGE	TIRAGE	ABV
100% Pinot Noir	Traditional method	100 months	Brut Nature	May 2016	12%

VINEYARDS	SOIL	VINTAGE	VITICULTURE
Espiells (Clos La Siberia)	Shallow clayey-limestone loam	2015	Organic Certification

