



LA SIBERIA 2012

Gran Reserva Brut Nature



Origin

Made with 100% Pinot Noir grapes from de **La Siberia**, en Espiells, an exceptional 1,3 hectare vineyard, surrounded by forest and a torrent that confers it a special microclimate with colder winters and cooler summers, which allows to maintain an ideal temperature for the Pinot Noir to develop. **Limestone-clay soils at an altitude of 220-250 m above sea level. Vineyard age: over 40 years.**

Viticulture

Organic vineyard integrated with forests and margins that provide biodiversity and naturalisation. Living soils fed by organic matter from grazing sheep flocks in winter and spring.

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 conduct biological pest control and disease monitoring to avoid treatments, in addition to ripening controls by plot and **manual harvesting**.

Winemaking

Gentle crushing to obtain the free-run juice, light maceration for a delicate extraction of colour and primary aromas. Static and cold debourbage method.

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.

Aged for a minimum of 80 months on its lees. No expedition liqueur added. Disgorging on request. No expedition liqueur added.

Harvest 2012

A mostly dry vintage, with rains in April and August that softened the temperatures and were key to good vine development, facilitating slow and balanced ripening, resulting in superior quality grapes.

Tasting

Onion skin colour with reddish tones and bright highlights. Intensely aromatic with notes of fresh, crisp red fruits, roses, yeasts and brioche bread that speak of its long ageing. Fine, elegant, complex and creamy with a fruity freshness of cherries, dried apricots, walnuts and a mineral background that will make your mouth water. It stands out for its long finish and fine, well-integrated bubbles.

CLOS LA SIBERIA



VARIETIES	PRODUCTION	MINIMUM AGING	DOSAGE	BOTTLING	ABV
100% Pinot Noir	Traditional method	80 months	Brut Nature	April 2013	12%

VINEYARDS	SOIL	HARVEST	AGRICULTURE
Espiells (Clos La Siberia)	Argilos-calcàri	100% Handpicked	Certified Organic

