

## 01. ORIGIN

The grapes that give life to Milesimé Chardonnay come from our Can Rius Estate, a 16-hectare vineyard located at 160–178 metres above sea level and facing south, enjoying the caress of the sun for almost the entire day. Planted at the end of the 20th century in Gelida, on the eastern edge of Alt Penedès, it is sheltered from wind and heat thanks to its privileged surroundings: views of Montserrat and a unique landscape full of cypress trees. Its loam-silty soils, with a fine texture and medium depth, allow for the production of exceptional grapes, ideal for long ageing periods. Average vineyard age: 20 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

Its production begins by gently pressing the Chardonnay grapes to obtain the free-run must. It is then statically cold-settled in order to precipitate and separate sediments before the first fermentation takes place in stainless steel tanks. This is followed by malolactic fermentation, with lactic bacteria that are part of the grape and help to balance the wine's acidity and creaminess. Finally, it undergoes a second fermentation in bottle with rectified concentrated must, rich in natural sugars, and selected yeasts, and its lees ageing extends to more than 36 months.

## 04. 2021 VINTAGE

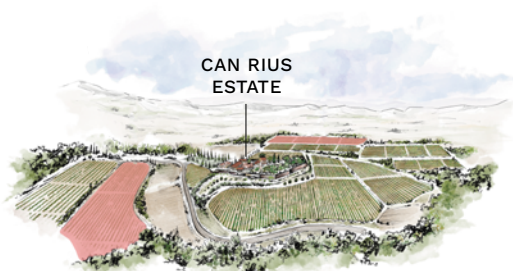
The 2021 vintage marks the beginning of the current drought cycle, characterised by a dry and warm climate. The water reserves accumulated in previous years allowed the vines to face this challenge with strength, giving rise to wines that are exceptionally fruity and aromatically intense, with a remarkable ageing capacity and delighting the most demanding palates with their elegance and complexity over time.

## 05. TASTING NOTES

**Colour:** Clean, bright golden colour, with a fine and persistent bubble.

**Nose:** A defined aromatic profile, where in addition to ripe fruit such as pineapple and peach, clear citrus notes — such as lemon and grapefruit — appear, bringing freshness. Hints of pastry, butter, brioche and toasted bread are added, reflecting a marked and well-developed autolysis.

**Palate:** Enveloping entry, accompanied by a fresh and expressive nuance that gives it a unique sensation. The creamy, well-integrated bubble provides a very pleasant, polished texture. It maintains a long passage on the palate, with balanced acidity that supports the whole and prolongs its expression.



| VARIETY         | VINIFICATION       | AGEING     | DOSAGE     | TIRAGE     | ABV |
|-----------------|--------------------|------------|------------|------------|-----|
| 100% Chardonnay | Traditional method | +36 months | Brut 8 g/l | March 2022 | 12% |

| VINEYARDS                  | SOILS                                      | VINTAGE | VITICULTURE       |
|----------------------------|--|---------|-------------------|
| Espiells (Can Rius Estate) | Loam-silty, fine-textured and medium-depth | 2021    | Certified Organic |

