



RESERVA DE LA FAMILIA

2019

A sparkling wine that reflects the purity of our vineyard and our skill in blending.



Origin

Made with the three white grapes of the Penedès: **Xarel-lo, Macabeo and Parellada** from our vineyards in Espiells, Can Massana (Mediona) and La Cuscona. **Clay-lime soils** at an altitude of between 220-250 m above sea level, and **chalky-clay** soils at an altitude of between 500-700 above sea level, respectively.

Average age of the vineyard: 25 years, with vines planted more than 35 years ago.

Viticulture

Own 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. Static and cold debourbage method. Each variety is fermented separately at a controlled temperature in stainless steel tanks.

After malolactic fermentation, the coupage takes place. Second fermentation in bottle with MCR (rectified concentrated must) and selected yeasts.

Aged for a minimum of 36 months on its lees. No expedition liqueur added.

2019 Harvest

A slower ripening of the grapes compared to the previous year led to a later start of the harvest, which made it possible to obtain a good balance between alcohol content and acidity. In a virtually dry year for the vineyard, timely summer rains resulted in an exceptional harvest.

Tasting

Bright yellow color with golden reflections and golden highlights. Fruity, fresh apple character, with notes of fresh apple, white flowers, and Mediterranean aromatic plants, such as rosemary and hints of lightly toasted bread and nuts and dried fruits. With a great balance between body and acidity, it stands out for its brut nature style -with no added sugar - its fresh & deep character and its very well-integrated bubbles.



VARIETIES	PRODUCTION	MINIMUM AGING	DOSAGE	BOTTLING	ABV
50% Xarel-lo 35% Macabeu 15% Perallada	Traditional method	36 months	Brut Nature- No Dosage	February 2020	12%

VINEYARDS	SOIL	HARVEST	AGRICULTURE
Espiells, Mediona, La Cuscona	Loam-clay- limestone	100% Handpicked	Certified Organic

