

01. ORIGIN

Made from Xarel·lo grapes from our plots in Espiells. Located in Alt Penedès, at the foot of Montserrat mountain, they lie at an altitude of between 180 and 250 m above sea level, with loam-calcareous soils that are very poor in organic matter and well drained, making them ideal for balancing the vigour of the vines and producing the finest wines.

02. VITICULTURE

Organic estate-owned vineyards integrated with woodlands and margins that provide biodiversity and naturalisation.

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

This sparkling wine is made from Xarel·lo grapes without destemming, gently pressed to obtain the free-run must. It is then statically cold-settled in order to precipitate and separate impurities before the first fermentation takes place in stainless steel tanks. This is followed by two months of ageing on its lees to bring creaminess to the wine. Finally, it undergoes a second fermentation in bottle with MCR (Rectified Concentrated Must), a concentrated grape juice rich in natural sugars, and selected yeasts.

04. 2022 VINTAGE

The 2022 vintage was marked by extreme climatic conditions: a second consecutive year of drought, high temperatures and scarce rainfall throughout the entire vegetative cycle. It was not until September that some modest yet beneficial rains arrived, helping the vines to recover. This situation drastically reduced yields, but encouraged rapid ripening and ensured excellent sanitary conditions.

Thanks to precise agronomic management, including very short pruning to guarantee the plant's survival and avoiding leaf removal to prevent sunburn, the vineyard was protected and the quality of the grapes preserved.

05. TASTING NOTES

Colour: This sparkling wine presents a delicate pale yellow colour with golden highlights.

Nose: Its character reveals aromas of white fruits and white flowers, with nuances reminiscent of fennel and subtle notes of lightly toasted bread and dried fruits.

Palate: Its varietal profile stands out: dry, serious and elegant. Well balanced, with a fine and perfectly integrated bubble.



VARIETY	VINIFICATION	AGEING	DOSAGE	TIRAGE	ABV
100% Xarel·lo	Traditional method	+18 months	Brut	February 2023	12%
VINEYARDS	SOILS	VINTAGE	VITICULTURE		
Espiells	Loam-calcareous	2022	Certified Organic		

