

## 01. ORIGIN

The finest Xarel·lo and Pinot Noir grapes from the Espiells estate, together with a small percentage of Red Garnacha from Mediona, shape Reserva de la Familia Rosé: the sparkling wine that reinterprets our most iconic label in a rosé style. A clear commitment to Xarel·lo, an essential grape in long-aged sparkling wines.

## 02. VITICULTURE

Organic estate-owned vineyard 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 enhance the health and longevity of the vineyard. We carry out biological controls and plot-by-plot monitoring.

## 03. WINEMAKING

Hand-harvested, its production begins by gently pressing the destemmed grapes, from which a moderate yield of the most delicate free-run must is obtained.

It is then statically settled at 16 °C before the first fermentation takes place in stainless steel tanks. The three musts ferment together and the blend rests for two months on its fine lees. It is prepared for tirage with a minimum ageing of 30 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:** A surprising pale hue, with delicate pastel nuances and lively effervescence.

**Nose:** It reveals a harmonious combination of wild strawberry interwoven with subtle notes of rose and the comforting aroma of freshly baked bread.

**Palate:** It captivates with its freshness and a crisp bubble that awakens the senses. A very delicate salinity adds complexity to this Brut Nature, while its long finish leaves a lasting, elegant and sophisticated impression that does not go unnoticed.



VARIETIES	VINIFICATION	AGEING	DOSAGE	ABV
65% Xarel·lo 30% Pinot Noir 5% Garnacha Tinta	Traditional method	+30 months	Brut Nature	12%

TIRAGE	VINEYARDS	SOILS	VINTAGE	VITICULTURE
January 2022	Mediona, Espiells	Clay-calcareous Loam-calcareous	2021	Certified Organic

