

MILESIMÉ XAREL·LO 2017

Gran Reserva Brut Nature



Origin

Made with 100% Xarel·lo grapes from our Olivera estate, in Espiells. A 8.5 hectare vineyard of deep, sandy soils, rich in organic matter, at an altitude of 170-200 metres above sea level.

Vineyard age: over 30 years.

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.

Harvest 2017

The rains of the previous autumn allowed the water reserves to keep the vineyard hydrated and the vines grew strongly and vigorously. The summer came with high temperatures and a dry environment, which is ideal to maintain the vineyard's health. The harvest went perfectly, with excellent quality grapes with a superb balance, essential ingredients to obtain long-aged sparkling wines.

Winemaking

Gentle crushing to obtain the free-run juice. 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 36 months on its lees. No expedition liqueur added.

Tasting

Pale yellow colour with golden sparkles. With a character of white fruits and flowers, nuances reminiscent of fennel and hints of gently toasted bread and nuts. Its varietal profile stands out, it is dry, serious and elegant. Well-balanced and with a fine, well-integrated bubble.



VARIETIES

Xarel·lo

PRODUCTION 100% Traditional

method

SOIL

MINIMUM AGING

36 months

DOSAGE Brut Nature

BOTTLING June 2019

ABV 12%

VINEYARDS Espiells

(Finca Olivera)

Loam-claylimestone

HARVEST 100% Handpicked

AGRICULTURE Certified Organic





