



BRUT NATURE

SO sparkling wine

Alella Designation of Origin (DO Alella)

Vintage 2017

- Varieties: Pansa blanca (85%) and Muscat small grain (15%)
- Type of wine: sparkling
- Alcohol: 12,5 % vol.
- Presentation: 75 cl bottle.

Elaboration

Slow second fermentation in bottle following the traditional method for 45 days at a temperature of 13°C, and subsequent aging in rhyme with its lees for a minimum period of 18 months. Later clarified and manually disgorged without addition of expedition liquor.

Tasting Note

Good pairings such as Gall de Sant Pere with tender garlic, or clams in white wine.

- **Color:** New gold color, with lemon reflections, fine and constant bubbles with crown formation.
- **Smell:** Game of clean aromas on the nose, memories of white fruits and fruit tree flowers, on a subtle bitter vegetal accompanying delicate note of nuts.
- **Taste:** The entry in the mouth is fresh, present and lively bubble that denotes a balanced tingle, persistent finish of creamy sensation and a dry final aftertaste where we find the flowers again, enhancing some touches of pastry.