



01. ORIGIN

Made with Pinot Noir from our vineyards in Espiells, with **clay-limestone and chalky-clay soils at an altitude of between 100-250 m above sea level**, and from the vineyards of neighbouring winegrowers with whom we share the same philosophy of respect and care for the vineyard. **Average age of the vineyard: 10 years, with vines planted more than 30 years ago.**

02. VITICULTURE

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.

03. WINEMAKING

Gentle crushing to obtain the free-run juice, light maceration for a delicate extraction of colour and primary aromas. 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 12 months on its lees.

04. TASTING

Pale salmon colour with bright sparkles. Fresh red fruit and floral notes on a

bed of yeast and lightly toasted bread.

It is complex, tasty and round. Informal and youthful, while serious and well-balanced. Small, well-integrated bubbles.



VARIETIES	PRODUCTION	MINIMUM AGING	DOSAGE	BOTTLING	ABV
100% Pinot Noir	Traditional method	12 months	Brut	-	12%
VINEYARDS	SOIL	HARVEST	AGRICULTURE		
Espiells	Loam-clay-limestone	-	Certified Organic	 	