

01. ORIGIN

Made with 100% Pinot Noir from our **Rieral** estate in Espiells, a **11 hectare vineyard with sandstone and limestone soils at an altitude of 191 metres above sea level**, on the eastern edge of the Alt Penedès. **Vineyard age: over 17 years.**

02. 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.

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 36 months on its lees.

04. 2019 HARVEST

A slower ripening of the grapes compared to the previous year led to a later start

of the harvest, which made it possible to obtain a good balance between alcohol content and acidity. In a virtually dry year for the vineyard, timely summer rains resulted in an exceptional harvest.

05. TASTING

Intense pink colour with reddish tones. Deep aromatic intensity with notes reminiscent of ripe red fruits, citrus fruit and yeast. It is elegant, complex, sweet and has very good acidity. Round, crisp, very well balanced and with a long finish. It is serious, yet young-spirited and with a fine, well-integrated bubble.



VARIETIES	PRODUCTION	MINIMUM AGING	DOSAGE	BOTTLING	ABV
100% Pinot Noir	Traditional method	36 months	Brut	June 2020	12%

VINEYARDS	SOIL	HARVEST	AGRICULTURE
Espiells (Finca Rieral)	Sandstone, limestone	2019	Certified Organic

