



## BRUT NATURE

**Xarel·lo, Macabeu, Chardonnay**

**Type of Wine:** Sparkling Wine Brut

**Production Method:** Traditional method (secondary fermentation in the bottle)

### Production

Slow fermentation at low temperature, followed by stabilization. Secondary fermentation takes place in the bottle according to the traditional method, with aging on the lees for a minimum of **30 months**.

### Tasting Notes

**Appearance:** Very fine and integrated bubbles.

**Aroma:** Complex aromas from over three years of aging, featuring **honey, toasted notes, and pastry nuances**, balanced by fresh herbaceous and ripe fruit freshness.

**Palate:** Dry, long, and persistent, with very fine, well-integrated bubbles.

### Technical Data

- **Alcohol content:** 12% vol.
- **Total acidity (sulfuric acid):** 4.25 g/l
- **Volatile acidity:** 0.2 g/l
- **pH:** 3
- **CO<sub>2</sub> pressure:** 6.3 atm
- **Residual sugar:** 1 g/l
- **Total sulfur dioxide:** 41 mg/l