



## PETIT ALBET BRUT

**Xarel·lo, Macabeu, Parellada**

**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 in the bottle according to the traditional method. Aged on the lees for a minimum of **15 months**. Finished with a dosage of 8 grams of sugar per liter.

---

### Tasting Notes

**Appearance:** Very fine, well-integrated bubbles.

**Aroma:** Fresh herb and floral aromas combined with ripe white fruit notes.

**Palate:** Refreshing yet complex, reflecting its 15 months of aging.

---

### Technical Data

- **Alcohol content:** 11.5% vol.
- **Total acidity (sulfuric acid):** 3.46 g/l
- **Volatile acidity:** 0.25 g/l
- **pH:** 3.07
- **CO<sub>2</sub> pressure:** 5.4 atm
- **Residual sugar:** 5.6 g/l
- **Total sulfur dioxide:** 74 mg/l