

SPONTANI

A sparkling ancestral method to share with friends and family spontaneously at any time of the day. Its lively fruit and crisp bubble reflect the liveliness of the vineyard. Relaxed and elegant.

40% XAREL·LO, 40% MACABEU AND 20% MALVASIA DE SITGES
BIODYNAMIC AGRICULTURE
ANCESTRAL METHOD
SPONTANEOUS FERMENTATION
WITHOUT ADDED SULPHITES < 10 mg/l
BRUT NATURE

ELABORATION:

We press the two varieties together to obtain the flower must. Then the yeasts native to the vineyard, provoke the fermentation spontaneously in the stainless steel tank at controlled temperature. Before the fermentation is finished, we prepare the tirage to be finished inside the bottle with the grape's own sugar. We make the disgorgement of the bottles to get a clean and shiny sparkling.

TASTING NOTE:



Visually it has a pale yellow color with greenish tones, while bright. It may present some natural precipitate of the wine



We find aromas of ripe white fruit such as apple or pear, with memories of white flower and light lactic notes of crinaza



Note a pleasant presence of carbonic thanks to its fine bubble, making it an elegant and refreshing sparkling, accompanied by citrus notes. It leaves us a very fresh and friendly aftertaste, reminding us the essence of a brut nature.

PAIRING: Ideal to open at vermouth time or as a welcome glass. Its freshness can accompany all kinds of starter from a summer salad or even a table of sausages and artisan cheeses.