

## 01. ORIGIN

Blanc de Blancs produced from a symphony of varieties: **Chardonnay, Xarel-lo, Macabeo and Parellada** from Can Rius, Espiells, La Cuscona and Can Massana, respectively. A meticulous selection of different vineyards located between 160 and 700 metres above sea level, with loam soils that differ from each other in their proportions of clay or silt, depending on the plot of land, and with a **clear Mediterranean influence** that brings the best of each location to produce a great quality wine with exceptional ageing.

**Vineyard age: 35 to 50 years old.**

## 02. VITICULTURE

**Own organic vineyard** integrated with forests and margins that provide biodiversity and naturalisation. 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 vineyard's health and longevity. We conduct biological pest control and disease monitoring to avoid treatments, in addition to ripening controls by plot.

## 03. WINEMAKING

**Manually harvested** to ensure that its condition and quality are optimal, it is destemmed and gently pressed to obtain the free-run juice, which is then debourbaged statically and cold to precipitate and separate impurities.

Then, the first fermentation takes place in stainless steel tanks and **ageing on its fine lees** for two months in the case of the Chardonnay and Xarel-lo. This is followed by malolactic fermentation, performed with lactic bacteria that are part of the grapes and help to control the acidity and creaminess of the wine.

Finally, the wine is blended and fermented a second time in the bottle with RCM (Rectified Concentrated Must), a concentrated grape juice that is rich in natural sugars, and selected yeasts. **Its ageing takes place for a minimum of 60 months.**

## 04. 2018 HARVEST

The year 2018 stands out as the rainiest vintage in the county over the last decade, a challenge for the viticulture team that was successfully overcome as a result of our **solid phytosanitary forecast**. The result was a generous and fresh vintage that produced wines with a perfect acidity for an **excellent evolution during long ageing**. It is a testimony of the resilience of our vineyards and our commitment to quality.

## 05. TASTING

A captivating golden yellow, accompanied by tiny, persistent bubbles that dance effervescently in the glass. On the nose, notes of fennel, stone fruits and a delicate touch of toasted almond combine to provide a **unique aromatic experience**. On the palate, it reveals an excellent acidity that perfectly balances its full-bodiedness. It leaves a lasting impression on the palate, with a **very long aftertaste** that evokes the toasted notes that are present in its aroma.



VARIETIES	PRODUCTION	MINIMUM AGING	DOSAGE	BOTTLING	ABV
Xarel-lo, Macabeu, Chardonnay and Parellada.	Traditional method	60 months	Brut	March 2019	12%
VINEYARDS	SOIL	HARVEST	AGRICULTURE		
Espiells, Can Massana, La Cuscona, Can Rius	Clay-limestone and clay-loam	2018	Certified Organic		

