

ANCESTRAL PARELLADA

VINYA MARTRA

Product: Sparkling White Wine (Pet-Nat)

Grape variety: 100% Parellada

Vintage: 2023

Sulfites: No sulfites added

Certificates: Organic wine

Production: 2500 bottles

Vineyards: Organic Parellada from old vines planted in Bush style.

Soil: Calcareous soil at 230m.

Analysis:

Grau alcohòlic:	11 % vol.
Sucres residual:	<2 g/L
Acidesa total:	5.35 g/L àcid tartàric

Winemaking

Grapes are harvested by hand in 15 kg boxes at the end of august. The grapes are carefully selected, destemmed and gently crushed. Maceration for 18 hours, followed by pressing to obtain only free-run juice. Spontaneous alcoholic fermentation, 65% in French oak foudre and 35% in stainless steel tank. The wine is bottled towards the end of alcoholic fermentation. Fermentation continues and concludes in the bottle, contributing to the complexity and character of the wine. Manual disgorgement is carried out without freezing the neck of the bottle. The wine is kept without clarification or filtration.

Tasting notes

It has a pale-yellow hue. Its aromatic profile exhibits complexity, where delicate notes of fresh citrus, tea leaves, and the liveliness of green apple intertwine. The freshness that dominates the palate is the result of remarkable acidity, which, combined with a fine and well-integrated bubble, creates a sensation of harmony. The balanced structure and the persistence of its flavors contribute to its elegance, making it a refreshing choice.

Food pairing

It is particularly versatile with appetizers, fresh seafood such as ceviche, oysters, refreshing salads, light fish dishes like baked sea bass, and other fruity desserts. Serving temperature, 8-10°C.

