

ANCESTRAL SUMOLL

TERRA DE CAL NIUÉ

Product: Ancestral sparkling rosé wine

Designation of Origin: No DO

Grape variety: 100% Sumoll Negre

Vintage: 2025

Sulfites: No added sulfites

Production: 750 bottles

Vineyard: planted in 2022

Soil: limestone – clay

Analysis:

Alcohol content	11,5 % vol.
Residual sugar	<0.5 g/L
Total acidity	5.5 g/L tartaric acid

Winemaking

Hand-harvested in 15 kg boxes. Gentle destemming and crushing. Pre-fermentation maceration for a few hours before bleeding, from which the free-run must is obtained. Alcoholic fermentation takes place spontaneously with the grape's native yeasts in stainless steel tanks. The wine is bottled towards the end of alcoholic fermentation; this continues and finishes inside the bottle, adding complexity and character. Disgorgement is carried out manually, without freezing the neck of the bottle. The wine remains unclarified and unfiltered, with no added sulfites.

Tasting Notes

Ruby color with medium depth and a lively, expressive bubble. On the nose, fresh red-fruit aromas (strawberry and raspberry) with a balsamic background. On the palate it is vibrant, with a pronounced bubble and good acidity that brings freshness. Agile on the palate, with a lively, slightly sweet and persistent finish.

Pairing

A particularly versatile wine for appetizers, mild cured meats, carpaccios or tartares, light rice dishes, and soft or semi-cured cheeses. **Serving temperature:** 8 °C

