

ANCESTRAL MACABEU

VINYA LES PEDRES

Product: Sparkling White Wine (Pet-Nat)

Denomination of Origin: D.O. Penedès (*Clàssic Penedès*)

Grape variety: 100% Macabeo

Vintage: 2022

Sulfites: No sulfites added

Certificates: Organic wine

Production: 1550 bottles

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

Soil: Calcareous soil at 200m.

Analysis:

11.5 % vol.

<1 g/L residual sugar

5.20 g/L total acidity



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, 90% in French oak foudre and 10% 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. After 15 months of bottle aging as "Reserva," in December 2023, a manual disgorgement is carried out without freezing the neck of the bottle. The wine is kept unclarified and unfiltered.

Tasting notes

It has a pale golden color. On the nose, it unfolds aromas of ripe fruits, hints of brioche, revealing the richness acquired during its resting period. On the palate, the finesse and persistence of the bubbles give way to a fusion of flavors. Notes of golden apple and citrus touches provide freshness, while the complexity from aging adds layers of elegance. The manual disgorgement without freezing the neck of the bottle contributes to a smooth and silky texture. This sparkling wine, kept unclarified and unfiltered, presents a pure and authentic expression.

Food pairing

It is particularly versatile, pairing well with steamed seafood with sauces, salads with blue cheese, pasta, risotto and sweet desserts. Serving temperature, 8-10°C