

Cirl Bunting *Emberiza cirius* With a streaked grey-brown rump and chestnut shoulders with yellow eye stripe, we find the Bruant in areas of bushes, near the vineyard. It feeds on seeds, fruits and small insects, controlling the number of pests and weeds in the vineyard.

“We did it because we didn’t know it was impossible”.
J.M. Pujol-Busquets



Technical Sheet

Cava type	Organic Brut Nature Reserva NO ADDED SULFITES
Available in	750 ml - 1500 ml (Magnum) - 3000 ml (Jeroboam)
Grape variety	Pansa Blanca (Xarel·lo)
Vintage	2019
Fermentation	First spontaneous fermentation at low temperature and second fermentation in bottle using the ancestral method (natural sugar of the must).
Ageing	Between 15 and 24 months
Alcohol by volume	12% vol.
Level of sulphur	5 mg/l* (product of the natural fermentation without addition)
Soil type	Sauló (sandy granitic)
Altitude	150m - 300m
Orientation	Southeast
Rainfall	600 mm/year

*Below the limit of 10 mg/l of total sulphur content, the European regulation allows the removal of the mention "Contains Sulfites". Furthermore, the United States Department of Agriculture (USDA) allows the certification "ORGANIC WINE".

Winemaking

Made from flawlessly healthy organic grapes from which is obtained the base wine, applying the traditional method just before the end of the first fermentation. It is aged on its lees between 15 and 24 months and is released on the market without dosage. No sulphites or other products are added throughout the process.

Vintage 2019

Ideal weather conditions during the vegetative cycle in Alta Alella’s vineyards allowed an extraordinary plant development. The intense heat at the end of July caused a positive stop on the vines’ growth with no water stress thanks to the reserves from the spring rains. During the summer, well-dosed precipitations combined with lower temperatures than previous years, allowed an optimum grape ripening. All in all, it has been a vintage with balanced yields, exceptional healthy grapes and maximum quality.

Wine Tasting Notes

Sight - Pale yellow colour and fine bubbles.

Nose - Floral, white fruit (pear, green apple) and green almond aromas with a subtle background of burlap and hazelnuts.

Palate - Light and fresh on the palate with integrated and persistent bubbles. White fruit and almonds flavours, recalling the perceived aromas.

Prominent Awards and References

Guia de Vins de Catalunya 2021 - 9,54/10

Guia Vivir el Vino 2020 - 90/100

Decanter 2018 - 90/100

Wine & Spirits 2018 “Year's Best Summer Sparklers” - 90/100