

Pét-Nat AA AUS Rosé

Pét-Nat, French term referring to "Pétillant Naturel" - Ancestral Method.

"Our nude and daring Mataró' sparkling!
Pujol-Busquets Guillén's Family



Technical Sheet

Wine Type	<i>Pét-Nat</i> "Pétillant Naturel"/ Vintage Organic NO ADDED SULFITES
Available in	750 ml
Variety	Mataró (Monastrell)
Vintage	2020
Fermentation	Spontaneous fermentation in stainless steel at a temperature of 15°C, end of fermentation in the bottle following the Ancestral Method
Alcohol by volume	11,5% vol.
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

Pét-Nat, made from flawlessly healthy organic grapes. After a light pressing and without the addition of sulphites or any other product through out the process, the fermentation will begin spontaneously at a temperature of 15 °C. End of fermentation in the bottle following the Ancestral Method. It goes on the market unfiltered, covered with the same crown cap used during the end of fermentation (not disgorged).

Anyada 2020

A very rainy spring caused a great vegetative growth with the consequent problems of fungal attacks on the grapes, especially mildew, causing an exceptional limited production in our area. Also noteworthy are the losses of grapes caused by wild boars: the pandemic and confinement reduced the management of forest areas, leading to the reproduction and disinhibition of those animals, which have been present in vineyards where they had never been seen. Low-yields vineyards combined with the intense heat of August have produced a very fast grape ripening, becoming the earliest harvest in the last few years. A vintage with reduced harvest and good quality.

Wine Tasting Notes

- . Sight - Light and bright pink color - slightly cloudy (due to its method of production).
- . Nose - Aromas of red fruits (strawberries, pomegranates, gooseberry) and floral notes of violet.
- . Palate - Dry wine with a fizzy crunchy bubble. Expressive and fresh with a predominant flavor of red fruit and lovely citrus notes (grapefruit).