

SPARKLING—CHARDONNAY

This is our creative approach to prove that we can produce terrific sparkling wine from Gualtallary.

It is a delicate, bright and creamy Blanc de Blancs sparkling wine made in the traditional method. It is a wine with bright and lively acidity, refreshing citrus and ripe apple flavours, and a subtle but complex bouquet of floral and mineral notes. The fine, persistent mousse highlights the wine's refreshing acidity, finishing very long with notes of brioche and almond.

VINTAGE HIGHLIGHTS

2022 was a long and dry growing season of outstanding quality. Veering on the cooler side of average temperatures, yields were still plentiful, and grapes achieved ideal ripeness throughout a very long cycle. Rainfall was limited, but abundant glacial water and sporadic showers were timed perfectly to help the vine's balance. After cooler autumn and ideal growing conditions in February and March, we were able to produce wines with remarkable quality.

CURRENT VINTAGE:
2022

ALTITUDE:
1,250mts / 4,150ft
above sea level

BLOCK:
Finca ambrosia 12, 13

YIELD:
8.000 kg/ha
3.2 ton/acre

SOIL:
Limestone over
quaternary gravels and
sandy, from wind erosion

FERMENTATION
VESSEL:
First fermentation in
stainless steel tanks,
followed by a traditional
second fermentation in
bottle

AGEING:
In contact with lees for
12 months

OI: 13%
PH 3.25
TA: 5.28
RS: 3.2

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