



G · A · T · E · L · L

AMBROSÍA

BRUT NATURE GRAN RESERVE 2017

COUPAGE *Macabeu, Xarel.lo and Parellada*

VITICULTURE *Ecological: Since 2015, in conversion. As of 2018 Ecological Certification (CCPAE)*

BREEDING *Fermented base wine in French oak barrels. Minimum aging: 40 months*

ANALYTICS

Alcoholic degree:	12%
Glucose / Fructose:	0.5 gr/l
Sulphurous free:	18 mg/l
Total sulfur:	85 mg/l
Volatile acidity:	0.25 g/l
Total acidity:	4.7 g/l H ₂ SO ₄
pH:	3.05

CATA'S NOTES

Bubble: *fine, abundant forming a persistent crown*

Color: *pale yellow with greenish hues*

Aroma: *citrus fruits (lemon and grapefruit), tropical fruits (lychee and pineapple), ripe, balanced fruit, dried herbs; In the end, the vanilla and the roasting of the wood that reminds the coffee with balsamic aromas of fresh mint*

Mouth: *good acidity, tasty, ripe, long fruit.*

LIMITED PRODUCTION: 4517 ampolles