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HERITAGE

BRUT NATURE GRAN RESERVE 2016

COUPAGE *Xarel.lo, Macabeo, Parellada and Chardonnay*

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

BREEDING *Fermented base wine in French oak barrels. Minimum aging: 60 months*

ANALYTICS

Alcoholic degree:	12,1%
Glucose / Fructose:	1 gr/l
Sulphurous free:	20 mg/l
Total sulfur:	80 mg/l
Volatile acidity:	0.28 g/l
Total acidity:	4.5 g/l H ₂ SO ₄
pH:	3.07

CATA'S NOTES

Bubble: *fine and abundant forming a persistent rosary*

Color: *pale yellow with golden hues*

Aroma: *fine lees, floral, herbs, brioche, vanilla and tobacco*

Mouth: *powerful, tasty, good acidity, balanced*

LIMITED PRODUCTION: 3784 ampolles