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HERITAGE

BRUT NATURE GRAN RESERVE 2017

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: 40 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: $4.5 g/l H_2SO_4$

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