



# G · A · T · E · L · L

## INITIAL

BRUT NATURE GRAN RESERVE 2017

**COUPAGE** *Xarel·lo, Macabeu, Parellada and Malvasía*

**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

<b>Alcoholic degree:</b>	12%
<b>Glucose / Fructose:</b>	0.4 gr/l
<b>Sulphurous free:</b>	17 mg/l
<b>Total sulfur:</b>	84 mg/l
<b>Volatile acidity:</b>	0.27 g/l
<b>Total acidity:</b>	4.6 g/l H <sub>2</sub> SO <sub>4</sub>
<b>pH:</b>	3.08

### CATA'S NOTES

**Bubble:** *very fine, abundant forming a persistent crown*

**Color:** *golden yellow*

**Aroma:** *orange blossom, honey and chamomile, nuts, spicy, creamy, toasted, sweet spices, ripe fruit, brioche*

**Mouth:** *tasty, toasted, creamy, fine bitterness*

LIMITED PRODUCTION: 4998 ampolles