

BLANC DE NOIRS 2021

Cava Brut Natur Reserva "100% Pinot Noir"

Pale yellow colour with greenish highlights and soft bubbling, on the nose, aromas of ripe acid fruit (apple) with floral and varietal touches typical of Pinot Noir. On the palate it is creamy with cherry and citrus flavors and a sweet texture.

Vineyards:

Finca la Fassina, organic viticulture. Located on the geographical border of Avinyonet de Penedès, the soil is fertile, deep and well-drained. It benefits from a rainfall regime that is higher than the average of the rest of our estates. If we add to this singularity that it is located in a deep area protected from the easterly winds, we find that it is an optical enclave for good cultivation.

2021 Harvest:

We came from one of the scarcest harvests in recent decades, from a year (2020) of a lot of rain, starting in December there was a radical change in terms of rainfall, these disappearing completely, until the beginning of the harvest only 163,-lts fell. This drought and the moderate spring temperatures made for an easy and relaxed agricultural year.

The flowering of the different varieties was perfect.

The harvest started normally and surprised us; due to the low rainfall, a year of sugar concentration and a drop in yield was expected, but this was not the case. In short, healthy and very balanced harvest

Varieties:

100% Pinot Noir

Winemaking:

Night harvest to avoid oxidation and take advantage of the mild temperatures of dawn. Gentle pressing at very low pressure with pneumatic presses, use of the free-run juice (60%), fermented in a stainless steel tank at a controlled temperature. Natural clarifying by decantation.

Production:

Cold filtered and with tartaric stabilization, bottled in conjunction with selected yeasts and "licor de tiraje" (organic sugar) for the second fermentation in the bottle at the beginning of the year - traditional method-

Natural disgorgement without freezing the neck of the bottle, disgorgement date on the label.

Aged:

Guarda superior cava, minimum aging of 18 months rest in the cava

Analytical data:

Alcohol content: 12,10%vol.

Volatile acidity: 0.16,-gr/lit.

Total acidity: 6,9-gr/L.T

PH: 2.98

