

## LA TICOTA 2017

*Cava Brut Nature Gran Reserva*

A clean and bright colour, with golden nuances, fine bubbles, and abundant crown, on the nose it has the typical tertiary aromas of lengthy ageing and on the palate, it is complex and it has a long and pleasant aftertaste.

### Vineyard:

**Can Fontanals Estate.** Organic viticulture, unique plot “La Ticota”, planted in 1940 and cultivated for decades by our ancestors. This has allowed us to acquire great knowledge about this plot.

The old vineyards present a natural balance that, although it translates into lower yields, offers exceptional potential for grape production. These grapes have a higher concentration of flavors and a more authentic expression of the terroir, resulting in a superior quality wine. The soil is of medium type, with good water retention capacity and slightly clayey limestone.

### 2017 Harvest:

We were coming from three consecutive years of severe drought. At the end of 2016 and at the beginning of the vegetative cycle, generous rains predicted a good year, during the spring we continued with the same trend, with moderate rains. The vegetal development of the plant even though pruning was shorter than usual to achieve the acidity-sugar balance, the plant suffered from a lack of water resources from previous harvests, leaving the harvest with 40% less average production depending on the variety.

A very hot summer caused the start of the harvest to be much advanced, thereby reducing the day/night thermal contrast so necessary for the proper ripening of the grapes.

### Varieties:

Indigenous grape variety: 100% Xarel·lo

### 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” 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.

### Analytical data:

Alcohol content: 12% vol.  
Volatile acidity: 0,22,-gr/lit.  
Total acidity: 5.4-gr/L.T  
PH: 3.03

