

*Pét Nat*, French term referring to "Pétillant Naturel", also known as Ancestral Method.

"Our crispiest and surprising Pansa Blanca, the first sparkler of the 2019 vintage!"

J.M. Pujol-Busquets



## Technical Sheet

Wine Type	<i>Pét Nat</i> "Pétillant Naturel"/ Vintage Organic NO ADDED SULFITES
Available in	750 ml
Variety	Pansa Blanca (Xarel·lo)
Vintage	2019
Fermentation	Spontaneous fermentation in stainless steel at a temperature of 15°C, end of fermentation in the bottle following the Ancestral Method
Alcohol by volume	11% vol.
Soil Type	Sauló (sandy granitic)
Level of sulphur	6 mg/L* (product of the natural fermentation without addition)
Altitude	150m - 300m
Orientation	Southeast
Rainfall	600 mm/year

\*Below the limit of 10 mg/l of total sulphur content, the European regulation allows the removal of the mention "Contains Sulfites". Furthermore, the United States Department of Agriculture (USDA) allows the certification "ORGANIC WINE".

## Winemaking

*Pét Nat*, made from flawlessly healthy organic grapes. After a light pressing and without the addition of sulphites or any other product through out the process, the fermentation will begin spontaneously at a temperature of 15°C. End of fermentation in the bottle following the Ancestral Method. It goes on the market unfiltered, covered with the same crown cap used during the end of fermentation.

## Anyada 2019

Ideal weather conditions during the vegetative cycle in Alta Alella's vineyards allowed an extraordinary plant development. The intense heat at the end of July caused a positive stop on the vines' growth with no water stress thanks to the reserves from the spring rains. During the summer, well-dosed precipitations combined with lower temperatures than previous years, allowed an optimum grape ripening. All in all, it has been a vintage with balanced yields, exceptional healthy grapes and maximum quality.

## Wine Tasting Notes

. Sight - Pale green colour and slightly sparkling - lightly cloudy (due to its elaboration method).

. Nose - Floral (sweet asylum), white fruit (pear, green apple) and herbaceous (fennel) aromas with a subtle background of green almond.

Palate: Light and refreshing on the palate with electric and pleasant bubbles. Floral, white fruit and green almonds notes, recalling the perceived aromas.