

A PÈL ANCESTRAL



Ancestral
Old method, Pet Nat

BLEND
100% Xarel·lo

VITICULTURE AND VINIFICATION

Sparkling wine based in the ancestral method, elaborated following the old method (PET NAT), consisting of only one fermentation, without adding neither sugar nor yeast. Fermentation starts in clay amphora of 1.000lts with the grape skins, and it ends in the bottle. It is commercialised with cork and crown, the ancestral style.

TASTING NOTES

Look: Slightly cloudy, yellow lemon colour, with light golden hues. Very fine and well integrated bubble.

Smell: Bouquet of white flowers, almond tree, quince skin. After some minutes in open glass, you can appreciate notes of fennel and mandarin skin.

Taste: Silky, wide, and harmonious, with a salty hint. White fruit like pear and the green apple. Long and refreshing finish.

SERVING TEMPERATURE

4° to 5°C

FOOD PAIRING

It's perfect for all kind of dishes, specially appetisers and pasta.


Loxarel
VITIVINICULTORS