



VARIETIES

Pinot Noir 100%

ANALYTICAL DATA

ALCOHOL LEVEL: 11,5% vol.

ACIDITY: 7,5 g/l tartaric

acid pH: 3,05



PET-NAT PINOT NOIR 2025

ESPIELLS

PET-NAT PINOT NOIR: *A sparkling wine elaborated according to the Ancestral method. It seeks to maintain the typicity and expressiveness of the primary aromas of Pinot Noir. Minimum intervention, without filtering or clarification. May present natural precipitations in the bottle.*

VITICULTURE

For this cava we select the best Pinot Noir vineyards in Can Prats, in Sant Llorenç d'Hortons, in Espiells. Of these 2 hectares we obtain the grapes that will give wines with the optimum level of maturity and acidity.

Year of planting: 1990.

Moderately deep soils, carbonated, with predominant textures franc-silty, well structured, porous, and with frequent activity of wildlife. They are very suitable soils for the viticultural use that allow to express fully the varietal character of the vines.

HARVEST 2025

The harvest began on August 8th and ended on September 8th, making it one of the fastest in our history. This accelerated pace was driven by the high temperatures during the first weeks of August. Despite this early harvest, the outcome has been excellent: we achieved an optimal balance between sugars and acidity, resulting in grapes of exceptional quality. Another remarkable aspect is the recovery of rainfall after five years of drought. This water supply has been crucial for the vineyard's health and has allowed a significant increase in production, making this vintage not only one of the most qualitative, but also one of the most abundant in recent years. We can confidently say that 2025 is the best vintage since 2009, the wines are aromatic, balanced, and with great ageing potential, authentically reflecting the richness of our terroir.

VINIFICATION IN THE CELLAR

Hand-picked in boxes. Quick entry to the cellar using gravity-flow. Very gentle pressing at low pressure with a short peculiar maceration, and an extraction of free-run juice of 45-50%, which represents the most elegant and subtle fraction of juice. Fermentation in small tanks at a controlled temperature. We make the bottling and finish the fermentation in the bottle. Once finished we do the aging with the lees during 12 months.

TASTING NOTES

Fresh sparkling wine of great vivacity. Bright pale pink color. It has a delicate nose with notes of red fruit that reminds to green strawberry and delicate notes of toasted notes. It has a marked varietal character with primary Pinot Noir aromas. It stands out for its high creaminess, a lively acidity, a well integrated carbonic and a very elegant palate.



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