
PET-NAT PINOT NOIR 2021

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 2021

A weather with little rainfall but a good evolution of the grapes in the last vegetative cycle allowed a harvest marked by a very good quality. The ripening of the grapes was very good and allowed us to harvest grapes in optimal conditions. The harvest was marked by low rainfall and low yields. This grape is harvested the first week of September.

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.

VARIETIES

Pinot Noir 100%

ANALYTICAL DATA

ALCOHOL LEVEL: 11,5% vol.

ACIDITY: 7,7 g/l tartaric acid

pH: 3,01



CAN LLOPART DE LES ALZINES,
Espiells, Sant Sadurn d'Anoia,
Costers de l'Anoia, Alt Penedès, Barcelona.

www.vinselcep.com

