

# Naturalment Ancestral 2020

**VINTAGE**

2020

**AREA:**

Without D.O. Terra Alta  
(Catalonia, Spain)

**GRAPE VARIETIES:**

100% White grenache,

**TYPE OF WINE:**

Sparkling white

**%VOL**

12,5%

**LOT**

L-21T5

**HARVEST:**

Hand-picked

**ENTRY TO THE WINERY:**

Small destemmer

**CONTROL OF MATURATION:**

Tasting and analytical (control of weight, % vol. potential and acidity)

**PRODUCTION:**

**BOTTLING DATE**

06/09/2020



**ELABORATION:**

A pied de cuve is prepared in the vineyard with the grapes' wild yeast a week before the harvest. When the grapes enter the winery they are pressed directly and moved into a stainless steel vat, and the pied de cuve is added as a fermentation starter. It is bottled before the fermentation ends, so it can finish fermenting in the bottle and the carbonic can be conserved. It is "degorjat" and closed again with a bottle cap.

**TASTING NOTE:**

Nose a bit closed, showing a fine yeasty character (breadcrumbs) as well as some ripe apple. Though on first instance a bit neutral, the palate shows a fine, mouth filling mousse without aggression, a smooth texture altogether, again ripe apple and a bit of lemon, medium but balanced acidity. The finish is surprisingly long and well-defined.



Wild yeast



Spontaneous fermentation



Starter in the vineyard



No aging



We recommend tasting it at 10°C



Crop of dry land



Hand-picked



Low production vineyards, below 50% of the authorized



Low sulfur level, below 50% of the authorized of organic wines



VEGAN FRIENDLY



Reserve from the Biosphere