

Naturalment Ancestral 2022

VINTAGE

2022

AREA:

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

GRAPE VARIETIES:

100% White grenache,

NUTRITIONAL INFORMATION:

285,37 kJ / 68,16 kcal

%VOL

12,0%

LOT

L-23T1

HARVEST:

Hand-picked

ENTRY TO THE WINERY:

Small destemmer

CONTROL OF MATURATION:

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

PRODUCTION:

998 bottles of 750ml

BOTTLING DATE

03/09/2022



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



Reserve from the Biosphere