

# SIERRANORTE

bodega



## ANANTO BRUT NATURE ORGANIC

### VARIETIES

Macabeo 70% - Chardonnay - 20%- Xarel·lo 10%



### VINEYARD AND TERROIR

Location: La Blanca and El Martes

Altitude: 690 metres.

Climate: Mediterranean with continental influence, with warm summers and cold and continental winters and big thermal differences between day and night, which create a particular microclimate.

Both the vegetative growth of the vine and the ripening of the grapes take place in summer, and happens together with the period of lowest rainfalls, an essential factor to obtain the excellent healthy conditions of our raw material.

Soils: Clay and sandy soils

Age of the vines: 5 years.

Growing system: Trellis

### VINE-GROWING

The grapes for this vegan and organic cava are sourced from vineyards grown under the organic growing criteria in a balanced, caring and sustainable way. The vineyards' soils carry great importance, being very active with good biological conditions which favour a fast assimilation of reincorporated organic matter. This enables full terroir expression.

### WINE-MAKING

Selection of the best plots in order to get the best aromatic and acidity features. First fermentation of the different varieties is done separately, but under the same criteria. Night harvest and, after a slight pressing, only the free run juice is fermented at controlled temperature below 15°C to get the highest potential. Blending of both wines will take place to obtain the base wine. Second fermentation and ageing of at least 9 months in the bottle gives way to disgorging, where expedition liqueur is added. As a Brut Nature, no sugar will be added, so we respect the characteristics of the original product.

### TASTING NOTES

Pale yellow colour, clean, with greenish hues and fine, abundant and persistent bubbles. Aromatic, well balanced and fresh. This cava offers aromas of white flowers, citrus and subtle notes of toast and hay. Creamy and fresh, but at the same time dry and crunchy on the palate with a very long and persistent aftertaste of lime and flowers.

### SERVING RECOMMENDATIONS

Excellent to pair with rice, fish, seafood and white meats.

Best served at a temperature of de 6°- 8°C.

**ALCOHOLIC DEGREE** 11.5 % Vol.

**AVAILABLE IN BOTTLES OF** 75cl.

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