

# SIERRANORTE

bodega

## PASIÓN CUVÉE BRUT NATURE ORGANIC

### GRAPE VARIETIES

Chardonnay 50% - Macabeo 30% - Xarel·lo - 20%



### VINEYARD AND TERROIR

Location: El Martes, El Lunes and Rambla de Estenas

Altitude: 690 meters

Climate: Mediterranean with continental influence, with warm summers and cold winters and big changes in temperature between day and night, which create a special 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.

Soil: Clay and sandy soil

Age of the vineyard: 5 years.

Training 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 excellent 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 Pasión Cuvée is a Brut Nature, no sugar will be added, so we respect the characteristics of the original product.

### TASTING NOTES

Lemon yellow colour with gold hues, clean, fine, abundant and persistent bubbles. Aromatic and very fruity with peach and citrus notes and additionally fine notes of pastry. Very expressive and elegant on the palate with both a fresh and creamy aftertaste.

### SERVING RECOMMENDATIONS

Excellent to pair with rice, fish, seafood and white meats.  
Best served at a temperature of 6°- 8°C.

**ALCOHOL CONTENT** 11,5 % Vol.

**AVAILABLE IN BOTTLES OF** 75 Cl.

Bodega Sierra Norte - Telf.: +34 962 323 099

E-mail: [info@bodegasierranorte.com](mailto:info@bodegasierranorte.com)

[www.bodegasierranorte.com](http://www.bodegasierranorte.com)

