



PASIÓN CUVEÉ BRUT NATURE RESERVA ECO

GRAPE VARIETIES

Chardonnay 90% - 10% Xarel·lo



VINEYARD AND TERROIR

Location: El Martes and Rambla de Estenas

Altitude: 690 metres.

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: El Martes: Clay and sandy soil; La Rambla de Estenas: pebbles 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 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 15 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

Bright pale golden colour. Fine and abundant creamy bubbles that are very well integrated. Aromas of white fruit (apple and pear) with hints of toast and dried fruit. In the mouth it is incredibly seductive, offering freshness, a pleasant texture and a persistent aftertaste, highlighting hints of butter on a background of toasted aromas coming from the long ageing in rhyme.

SERVING RECOMMENDATIONS

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

ALCOHOL CONTENT 12,00 % Vol.

AVAILABLE IN BOTTLES OF 75 CI.

Bodega Sierra Norte - Telf.: +34 962 323 099 E-mail: info@bodegasierranorte.com www.bodegasierranorte.com

