

OR

Oriol Rossell

“Estate” Wines and Cavas

Ariadna

GRAN RESERVA

BRUT NATURE



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Grape Varieties: 50 % Xarel·lo aged in its lees and 50 % Pinot noir.

Sugars: Residual

Ageing: minimum of 36 months.

Alcohol content: 12 % Vol.

VITICULTURE

Xarel·lo variety comes from the old vineyard Les Cerveres 2, planted in 1968. Clay-loam soil, which is very low in organic matter content and high in magnesium.

Pinot Noir variety originates in EL POU 1 vineyard, planted in 2005. Chalky soil with a sandy-loam texture.

Organic viticulture

Harvesting is carried out by hand with the grapes placed in 20 kg crates.

PRODUCTION

Grapes selected on a sorting table.

Fermentation and ageing on the lees in stainless steel vats for 4 months.

Minimum ageing of 36 months in bottle with a clarification (riddling) process in pupitres (riddling racks).



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