



ARIADNA

A cava dedicated to the eldest daughter of the Cal Cassanyes estate, using two varieties of grape; the xarel·lo from the ancient Cerveres vineyard planted in 1974 in chalky and sandy-loam soil; and the pinot noir from the Pou vineyard also in chalky and sandy-loam soil.

Varieties: 50% Xarel·lo matured with the lees and 50% pinot noir.

Sugar: Residual, brut nature

Ageing: Minimum 42 months.

Production: Hand-picked in crates of 20 kgs followed by further manual selection in the cellar. Following fermentation the xarel·lo is aged with the lees for four months and the pinot noir is clarified as a “white of reds” and riddled on riddling racks.



Organic farming

