



Bell Cros: Ida & Peter

VINTAGE:	2021
TYPE OF WINE:	Natural white sparkling Ancestral (PetNat) wine
APPELLATION:	Product of Spain
GRAPES:	Handpicked; 100 % Garnacha Blanca

WINEMAKING

Winemaker:	Joan Asens
Maceration, skin contact:	12 hours
Fermentation:	Spontaneous fermentation in stainless steel tank and end of fermentation in the bottle following the Ancestral Method
Malolactic fermentation:	No
Ageing:	7 months on the lees in vertical position
Other information:	Vegan, wild-fermented using native yeasts, with no sulfites added and without clarification or filtration
Harvest date:	2020-09-03
Bottling- and disgorgement date:	2022-04-22

TECHNICAL DATA

Alcohol level:	11,95 % vol.
Sulphites SO ₂ :	12 mg/L
pH:	3,39
Total acidity:	3,1 g/L (tartaric a.)
Residual sugar:	5,3 g/L, Extra Brut
Closure:	Crown cap
Storing:	Drink now or mature for up to 3 years
Production:	1.980 (75 cl) bottles

TASTING NOTES

A beautiful and bright golden color. In some bottles the wine is not entirely clear as the Ancestral manufacturing method is manual. The bubbles enhance the citrus and anise fragrance with a light touch of pastries. On the palate the wine has volume, it's lively and refreshing, thanks to the subtle carbonic.

SERVING SUGGESTIONS

Ideal as an aperitif, cheese, charcuteries, Iberian ham, white meat, pasta, rice, fish, sushi, seafood. Serve at a temperature of 8°C.

VINEYARD

Soil:	Chalky clay
Altitude:	300 m above sea level
Average age of vines:	4 to 14 years

