



Bell Cros: Ida & Peter

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| VINTAGE: | 2023 |
| TYPE OF WINE: | Natural white sparkling Ancestral (PetNat) wine |
| APPELLATION: | Product of Spain |
| GRAPES: | Handpicked; 100 % Garnacha Blanca |

WINEMAKING

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| 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 very low doses of sulfites added and without clarification or filtration |
| Harvest date: | From 2023-08-28 |
| Bottling- and disgorgement date: | March 2024 |

TECHNICAL DATA

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| Alcohol level: | 12,94 % vol. |
| Sulphites SO ₂ : | 16 mg/L |
| pH: | 3,15 |
| Total acidity: | 5,65 g/L (tartaric a.) |
| Residual sugar: | 4,6 g/L, Extra Brut |
| Closure: | Crown cap |
| Storing: | Drink now or mature for up to 5 years |
| Production: | 1.800 (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

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| Soil: | Chalky clay |
| Altitude: | 300 m above sea level |
| Average age of vines: | 6 years |

