



# Bell Cros: Ida & Peter

VINTAGE:	2024
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:	6 months on the lees in vertical position
Other information:	Vegan, wild-fermented using native yeasts, with very low doses of added sulfites and without clarification or filtration
Harvest date:	From 2024-08-22
Bottling- and disgorgement date:	March 2024

## TECHNICAL DATA

Alcohol level:	11,56 % vol.
Sulphites SO <sub>2</sub> :	14 mg/L
pH:	3,18
Total acidity:	6,39 g/L (tartaric a.)
Residual sugar:	1,1 g/L, Extra Brut
Closure:	Crown cap
Storing:	Drink now or mature for up to 3 years
Production:	2.000 (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 is 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:	7 years

