



Bell Cros: Ida & Peter

VINTAGE:	2025
TYPE OF WINE:	Natural white sparkling Ancestral (PetNat) wine
APPELATION:	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:	3 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:	2025-08-20
Bottling- and disgorgement date:	November 2025

TECHNICAL DATA

Alcohol level:	12,19 % vol.
Sulphites SO ₂ :	11 mg/L
pH:	3,24
Total acidity:	6,07 g/L (tartaric a.)
Residual sugar:	9,8 g/L, Brut
Energy:	313 kJ / 75 kcal per 100 ml
Storing:	Drink now or mature for up to 3 years
Production:	1.500 (75 cl) bottles

SERVING SUGGESTIONS

A perfect choice as an aperitif or with snacks. Serve with mild cheeses, olives, roasted almonds, light charcuterie, salted crisps, breadsticks or a fresh summer salad. Best served chilled, around 8 °C.

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.

VINEYARD

Soil:	Chalky clay
Altitude:	300 m above sea level
Average age of vines:	8 years

