



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 SO2: 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