



TORRENS MOLINER PARTICULAR BRUT NATURE

MÈTODE TRADICIONAL



D. O. CAVA (Penedès)

- Location:** Sant Sadurní d'Anoia (Alt Penedès) Barcelona - Spain
- Date of disgorgement:** Indicated on back label
- Vineyard Location:** Sant Sadurní d'Anoia y Pera (Alt Penedès) Barcelona - España
- Age of vines:** Majority of vines are 15 years of age
- Plantation system:** Goblet and pruned
- Soils:** Clay-Calcareous.
Alt Penedès or Penedès Superior is the highest area, in the interior and on the mountain. Vines are located above 800 meters of altitude on the edges of the central plateau, with low production and with high quality. Soils have offers rich mineral diversity and are abundant in phosphorus, low in potassium and with an average of twenty percent of limestone.
- Vineyard altitude:** 200 meters
- Climate:** Typically Mediterranean, soft and warm. Alt Penedès brings pre-littoral weather conditions, where frosts are frequent and the contrast between daily maximum temperature and minimum is greater than other areas.
- Rainfall:** 500 mm
- Average temperature:** 12°C
- Harvest:** Manual and mechanical
- Harvest period:** Early September
- Elaboration:** Traditional method. 100% natural with added Liqueur d'expédition. We have been the first winery in Penedès to include the technology of cold fermentation. The grapes are harvested and carefully carried to the winery for pressing and subsequent fermentation by varietal and plots/vineyard. Clarification by natural techniques.
- Ageing:** More than **14 months** in bottle
- Grape variety:** Macabeo, Xarel·lo and Parellada
- Exp.:** 0.5 g/l
- Alcohol:** 11.5%
- Tasting notes:** Fine and elegant bubble.
Balanced, harmonious and fresh, with varietal nuances.
Well structured and full own personality.

