

# PINOT NOIR

## Brut

## ORGANIC AGRICULTURE

### VARIETIES

100% Pinot Noir.

### VINEYARDS

25 year-old vineyards.

### WINEMAKING

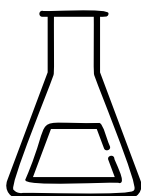
**Short pre-fermentation maceration**, as a way to **extract the aromatic compounds and colouring matter**. When some hours have gone by, the grapes are **softly pressed**, then we begin the **low temperature fermentation**. It does the **second fermentation in bottle** and it **ages for 12 months in the cellar**.

### TASTING

Redcurrant pink colour. **Elegant release of carbonic**. **Red fruit and fresh yeast aromas**. **Fruity, creamy and voluminous mouthfeel**.

### Pair with...

Salads with balsamic vinegar, salmon with citrus sauce, goat cheese, tuna tataki, and white chocolate ice cream with fruits of the forest.



**Alcohol:** 11,5 % vol.

**pH:** 3,21

**Acidity:** 5,62 g/L Tartaric A.

**Residual sugar:** 5,8 g/L

**Organic and vegan cava**



**ALSINA & SARDÀ**

VITICULTORS DES DE 1894