



PINOT NOIR

Brut

ORGANIC AGRICULTURE

VARIETIES

100% Pinot Noir.

VINEYARDS

25 year-old vineyards.

WINEMAKING

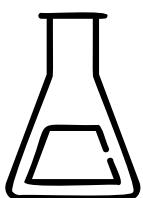
Short pre-fermentation maceration, as a way to extract the aromatic compounds and colouring matter. When some hours have gone by, the grapes are **softly pressed**, then we begin the **low temperature fermentation**. It does the **second fermentation in bottle** and it **ages for 12 months in the cellar**.

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