



## CA N'ESTRUC BI XAREL-LO MACABEU PARELLADA ANCESTRAL 2016

<b>TYPE OF WINE:</b>	Sparkling white wine.
<b>ORIGIN:</b>	Slopes of Montserrat, Esparreguera.
<b>METHOD:</b>	Ancestral.
<b>GRAPE VARIETIES:</b>	Xarel-lo, Macabeu and Parellada.
<b>VINE GROWING:</b>	Organic.
<b>ALTITUDE:</b>	150 - 340 m.
<b>TYPE OF SOIL:</b>	Gravel and red clay for the Xarel-lo. Clay and Sauló soil for the Macabeu. Alluvial, calcareous and stony for the Parellada.
<b>AGE OF THE VINES:</b>	50 - 60 years old.
<b>PLANTATION DENSITY:</b>	2,000 - 3,500 vines per hectare.
<b>DATE OF HARVEST:</b>	September 29 <sup>th</sup> for the Xarel-lo. September 8 <sup>th</sup> for the Macabeu. October 7 <sup>th</sup> for the Parellada.
<b>HARVEST:</b>	Hand-harvested in small cases of 15 kg.
<b>PRODUCTION:</b>	Each variety was pressed separately, according to the date of harvest. The must fermented together by wild yeasts in 320 L amphoras and was bottled before the end of fermentation, according to the ancestral method. Produced without the addition of sulphites or other additives.
<b>AGEING:</b>	15 months in bottle on the lees.
<b>DISGORGEMENT:</b>	June 2017.
<b>ALCOHOL:</b>	12.5% Abv.
<b>PRODUCTION VOLUME:</b>	66 bottles.