



CA N'ESTRUC BI XAREL-LO ANCESTRAL 2016

TYPE OF WINE:	Sparkling white wine.
ORIGIN:	Slopes of Montserrat, Esparreguera.
METHOD:	Ancestral.
GRAPE VARIETY:	Xarel-lo.
VINE GROWING:	Organic.
ALTITUDE:	270 m.
TYPE OF SOIL:	Gravel and red clay.
AGE OF THE VINES:	58 years old.
PLANTATION DENSITY:	2,000 vines per hectare.
DATE OF HARVEST:	September 25 th .
HARVEST:	Hand-harvested in small cases of 15 kg.
PRODUCTION:	The grapes were pressed after a few hours maceration on the skins. The must was fermented by wild yeasts and bottled before the end of fermentation, according to the ancestral method. Produced without the addition of sulphites or other additives.
AGEING:	15 months in bottle on the lees.
DISGORGEMENT:	June 2017.
ALCOHOL:	13% Abv.
PRODUCTION VOLUME:	208 bottles.