

ALTA ALELLA CAVA BRUANT



100% Pansa Blanca (Xarel-lo). Pale yellow color with fine bubbles. Floral aromas of white fruit and green almonds with a subtle background of burlap and hazelnuts. Flavors of green apple, pear, lime, and almonds. Dry, mineral rich, and refreshingly fruity with high acidity. Light and fresh on the palate with integrated and persistent bubbles. Perfect as an aperitif. Shines when paired with seafood, rich vegetable dishes, cured meats, or white meat. Organic.

Made from flawlessly healthy organic grapes. The vineyard faces southeast on slopes and terraces between 100-250m above sea level. The vines are grown on *Sauló* soil which is one of the most important elements that define the wines from Alta Alella: an acidic white granite-based sandy soil with low limestone content, low organic matter, and good natural water drainage. The grapes are harvested by hand at optimum ripeness and in healthy conditions. First spontaneous fermentation at low temperature and second fermentation in bottle using the ancestral method (natural sugar of the must). It is aged on the lees between 15 and 24 months and is released without dosage. (No sulfites or other products are added in the process).

Set in the middle of the Serralada de Marina Natural Park, Alta Alella is steps from the sea and only a few miles from Barcelona. Family-run, Alta Alella has built their reputation producing a range of still and sparkling wines of great transparency. They aim for lightness, clarity, and precision with an over-riding love of and respect for nature.

"We constantly want to improve and delve deeper into organic agriculture, to obtain the purest grapes and wines".

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Tasting Note:

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100% Pansa Blanca (Xarel-lo). Floral aromas with white fruit, green almonds, burlap & hazelnuts; flavors of green apple, pear, lime & almonds; light, dry, mineral rich & refreshingly fruity with high acidity & integrated, persistent bubbles. Organic.

Shelf Talker:

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