

ALTA ALELLA RESERVA BRUT NATURE 'MIRGIN'



100% Pansa Blanca (Xarel-lo) and Macabeu-Parellada. Pale yellow with green hues and fine bubbles. White fruit aromas with delicate citrus and green almond notes. On the palate, light and fresh: real expression of the white fruit aromas. Notes of pastry due to its aging on the lees. The bubbles are well integrated. Delicate aftertaste. Organic.

From Catalunya, Spain. The vineyard is at 100-200m altitude with Southeast exposure. Sauló soil (decomposed granite, sandy loam texture). The grapes are harvested manually in small boxes, looking for the optimum moment of ripeness for each variety, with the aim of achieving a base wine with good freshness suitable for noble ageing. Vinified on the estate with strict white winemaking. The grapes are lightly pressed to only extract the first pressing must, and then the fermentation is done in separated vats. Made through the traditional method, this cava has been aged on its lees for a minimum of 35 months. Released on the market without any dosage (Brut Nature), each bottle displays the disgorgement date and exact ageing months.

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".

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

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Pansa Blanca (Xarel-lo) & Macabeu-Parellada. Fine bubbles; aromas of white fruit, citrus & green almond; light & fresh; flavors of white fruit & pastry; delicate aftertaste. Organic.

Shelf Talker:

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