

# CELLER LA SALADA ROIG BOIG METODE ANCESTRAL



Sumoll, Roigenc, Mandó, Cannonnau, Monica, Torbat, Parellada and Xarel-lo. Bright aromas of strawberries, apples and citrus with violets and a light herbal/balsamic touch. Dry and effervescent with fruity flavors of strawberry and cranberry. Well-balanced, bright acidity and a juicy texture. Its light, effervescent body and clean finish make it incredibly refreshing, especially when served well-chilled. A vibrant, glou-glou style pét-nat. This versatile sparkler pairs beautifully with salty appetizers, such as creamy cheeses or charcuterie, and excels alongside fresh seafood like sushi, grilled prawns or chilled oysters. Organic/Biodynamic.

Sourced from Estate vineyards in the Alt Penedès region of Catalonia, Spain. A field blend of Catalan native varieties, both red and white. The vineyard was planted in 2006 in calcareous clay soil. The grapes are harvested by hand into 10 kg boxes, with selection of the grapes in the vineyard. The grapes are chilled down and 90% of them are direct pressed. The other 10% are red grapes which are macerated for 20 days with virtually no extraction to limit color and tannins. Indigenous yeasts. Fermented in stainless steel and bottled near the end of fermentation to capture CO2. No additions; unfinned/unfiltered.

Toni Carbó built Mas Candí with his best friend and business partner Ramón Jané before starting Celler La Salada in 2012. His family's estate soils ring with life; they've been farmed sustainably for generations, untouched by chemicals. Their vineyards are not tilled; this is true minimal intervention agriculture. The objective is to have the highest variety life in the soil and create a natural balance within the environment. Toni's old vines express Vi Català as it was when his grandfather made it: fresh, characterful, and lively. No additions, including sulfur, whatsoever in any of his wines and now biodynamics are being practiced.

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## *Tasting Note:*

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Sumoll, Roigenc, Mandó, Cannonnau, Monica, Torbat, Parellada & Xarel-lo. Strawberry, apple, citrus, violet & balsamic aromas; flavors of strawberry & cranberry; bright acidity & a juicy texture; light, effervescent body & a clean finish; incredibly refreshing. Organic/Biodynamic.

## *Shelf Talker:*

### CELLER LA SALADA METODE ANCESTRAL ROIG BOIG



Sumoll, Roigenc, Mandó, Cannonnau, Monica, Torbat, Parellada & Xarel-lo. Bright aromas of strawberry, apple, citrus, violet & a light balsamic touch. Flavors of strawberry & cranberry. Bright acidity & a juicy texture. Light, effervescent body & a clean finish. Incredibly refreshing, especially when served well-chilled. A vibrant, glou-glou style pet-nat. Pairs beautifully with creamy cheeses, charcuterie, sushi, grilled prawns or chilled oysters. Organic/Biodynamic.

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