

NIU D'ESTEL



D.O. Penedès (Alts d'Ancosa)

NAME OF THE WINE: NIU D'ESTEL

CELLAR: VARIETATS D'ALÇADA, S.L.

REGION: CATALUNYA

AREA: ALTS D'ANCOSA

ALTITUDE: 800 M

WINE MAKER: JOSEP MITJANS

VINTAGE: 2016

VARIETY: WHITE GRENACHE

CULTIVATION: ORGANIC



SOIL: CLAYS AND LIMES

VINIFICATION: SPARKLING WINE (CLASSIC PENEDES) MADE BY THE CHAMPAGNOISE METHOD.

AGING: DISGORGED AFTER 18 MONTHS IN THE CAVE.

ANALYTICS:

Alcohol: 12,5 %

PH: 2,90

Residual sugar: 1,25%

TASTING NOTE:

View: Straw color very clean with small bubble very well integrated.

Nose: Memories of floral aromas like almond blossom with amazing white fruit notes

Mouth: Its good acidity gives it great freshness in the mouth with a long and clean finish.

