

	LA PELL WHITE SPARKLING		SINGLE PLOT WINE	
	2016	Sparkling White – long ageing	El Vinyet (Castelló de Farfanya)	445 bottles



TERROIR AND VINEYARDS



Located next to the Farfanya river and cultivated on soils with a high percentage of clay, limestone and gypsum.

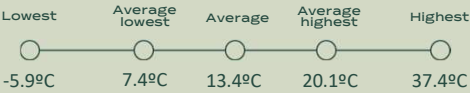
This vineyard was planted in 1889 in goblet-training with Rupestris de Lot rootstock in staggered rows with a north-south orientation.

Biodynamic viticulture.

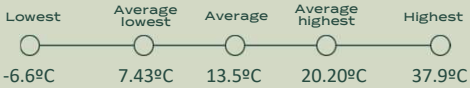
VINTAGE CONDITIONS

El Vinyet

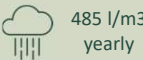
Temperature in 2016



Temperatura media últimos 8 años



Rainfall in 2016



Rainfall last 8 years



VARIETIES (1)

Trobat Blanc

Endangered variety with historical records going back more than 500 years.

VINIFICATION

Fermentation in vessels made with clay from the very same plot. Native yeasts and bacteria. Second fermentation by traditional method. Aged on lees for 84 months. Degorgement process with no dosage.

TASTING (29/10/2024)

Aroma of perfumed white flowers overlaid with fresh, intense flinty mineral undertones. Different fruit registers such as white pear, quince and citrus rind notes, combined with fine cinnamon and malted cereal.

On the palate, it has a citric and mineral freshness and fluidity, typical of a wine with a moderate alcohol content.

The bubbles are suspended to give way to a crisp mouthfeel and glyceric texture. The fresh mineral and saline nuances typical of our terroir make us salivate and invite us to drink.

PAIRING

Vegetables : from salads to tempuras or grilled vegetables.

Seafood or delicate style fish.



Seafood



Fish



Vegetables



Rice dishes

 LAGRAVERA	LA PELL WHITE SPARKLING		SINGLE PLOT WINE	
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TASTING NOTES



	1	2	3	4	5	Remarks
Color	☐	☐	☐	☐	☐	
Aroma	☐	☐	☐	☐	☐	
Palate	☐	☐	☐	☐	☐	
Harmony	☐	☐	☐	☐	☐	
Date:						