



BOSSANOVA

2021

TASTING NOTE

Straw colour, pale and crystalline.

On the nose hints of citrus fruits; grapefruit, mango, tangerine, and very subtly to white flowers like jasmine.

Tense and fresh, with a persistent aftertaste of pineapple.

Soft and integrated bubble. Good acidity that makes it suitable for long time in the bottle.

ELABORATION

Grapes picked up by hand in cases of 15 kg. Soft pressed and fermented in inox tanks with low controlled temperature and its own yeasts. Fermentation starts in tanks and finish in bottles, where it rests for 4 months before desgorgement (2/2/22). No filtration.

PICAPOLL 60% CHARDONNAY 40%^o

TAV 11% / ACIDITY 6,5 G/L ATT / free SO₂ (1,0 g/HL)

1700 bottles 75 cl

SOTA ELS ÀNGELS
★