

vi·brant

DO Penedès

Vi·brant is a natural rosé pearl wine from *Xarel·lo vermell* made with a single fermentation finished in the bottle that generates subtle bubbles in a natural and endogenous way, which preserve its characteristics of minimal intervention. Fermentation with previously selected indigenous yeasts.
Limited edition of 5.946 bottles.

THE VINEYARD

The country estate Can Llopart de Subirats is on average 360 meters above sea level and stretches out over a hill with uneven slopes. The estate comprises 500 hectares: 102Ha of vineyards and over 350Ha of Mediterranean forest. We directly control all our vineyards and we cultivate the soil bioecologically, according to the parameters of sustainable cultivation, with the utmost respect for the environment.

Plot: Clos dels Costers (375m above sea level). *Sobrecamí, Entrada* and *Barraca vineyards*; head-trained vines. Approximate yield: 4.000kg per hectare.

Soil: Terroir developed in a shady landscape. The geological materials that give rise to these soils are Miocene marls. Moderately deep, well drained, moderately basic, and of medium texture (clay loam). Evolved, they present great fauna activity, with a moderate level of organic matter.

WINEMAKING

Manual harvest and transport to the winery in boxes where the grapes are destemmed and stepped on in order to start a maceration at a low temperature (8°C) for 4 hours. Very soft pressing. Selected yeasts, indigenous to the grape itself, will initiate the fermentation in the tank. When the fermentation is almost finished, the wine is bottled to retain a small part of the carbonic produced by the yeasts, which will preserve the characteristics of this minimal intervention wine. *Vi·brant* ages on its lees for 5 months before disgorgement.

TASTING NOTE

Bright salmon color. His nose combines the freshness of the primary aromas of Xarel-lo such as pear, with those typical of rosé wines such as fresh strawberry and currant, on a background of subtle notes of breadcrumbs and balsamic aromas stand out. On the palate it is very balanced, with an extremely fine and creamy bubble that perfectly balances the freshness of this wine. Its aftertaste is pleasant and long.

FICHA ANALÍTICA

Grape varieties: *Xarel·lo vermell* (100%)

Aging in the bottle: 5 months

Alcoholic volume (% vol.): 11.25

Sugar content (gr/L): <2

Acidity (gr/L ac.tart): 6,05

pH: 3,10

Pressure: less than 2,5 atm

Total residual SO₂ (mg/L): < 20

Serving temperature: 8º

Manual harvest · Organic farming · Mountain vineyards



“Natural echoes”

