



## VARIETY

80% Sauvignon Blanc 20% Pinot Noir

## VINEYARD

### *Soil*

Clay, clay-loam, and clay-silt soils.

### *Density*

4 000 pies / ha

### *Average age of the vines*

18 years old.

### *Yield*

60 hl / ha

### *Location*

D.O. LOLOL

## WINEMAKING

### *Vinification*

Sparkling wine vinification method: Ancestral. Grapes are harvested into bins, cooled for 24 hours at 6°C, and carefully destemmed. Sauvignon Blanc and Pinot Noir are pressed together; the must is transferred to stainless steel tanks at 6°C. Cold settling for 48 hours, racking, and fermentation with indigenous yeasts at 16°C. Before fermentation is complete, the wine is bottled and sealed to finish in-bottle, generating bubbles. Aged 2 months on the lees at 11°C, then disgorged. The process preserves varietal freshness, with a fruity and gently sparkling profile.

### *Ageing*

Disgorged after 2 months of aging on its fermentation lees in the bottle

## THE VINTAGE

The 2024 harvest in the Loíl Valley benefited from ideal conditions, with winter rains that promoted vine vigor and a summer with significant temperature variations ensuring optimal ripening. The resulting wines display remarkable concentration, structure, freshness, and complexity, thanks to moderate yields and precise vineyard management. Their future evolution promises balance and superior quality, with excellent aging potential.

## TASTING NOTES

On the nose, fresh white fruits such as apricot and white peach are present, along with citrus notes of lime and Valencia orange. The Pinot Noir contributes hints of brioche. A pale gold color with fine bubbles. Marked acidity with a creamy mouthfeel, enhanced by mannoproteins from light lees aging. A crisp, high-acid finish, with the bubbles adding extra freshness. Perfectly designed to be enjoyed as an aperitif or during warm summer afternoons. It pairs well with fresh fruit desserts with a balanced acidity, such as passion fruit cheesecake or berry-based desserts, raspberry, and berry pavlova. It also complements salads with vinaigrette, beef or salmon tartare, ceviche, and fresh oysters with leche de tigre or grilled.

## AWARDS

2023 REVELACION 91pts -  
Descorchados 89pts - Wine  
Advocate 2021 90pts - Vinou