



noche en vela

Barranco de Villaroya-Torrijo de la Cañada Calatayud

Soil Formation: Superior Cretaceous	High: 800m
Soil Composition: Clay-chalk loam	Cultivable Land and Planting Year: 0,15 Ha / 1980
Orientation: East	Grape Varieties: 100% Moristel

Viticulture

Organic viticulture, manual harvest in boxes of 15Kg on October 6th, 2020.

Winemaking

Immediate pressing after grapes have been destemmed.

Spontaneous fermentation at a controlled (15-19°C) in stainless steel vats.

Date Bottling is October 24th, 2020 in 75cl sparkling wine bottles where the fermentation finishes and aging performs.

Date Disgorging is May 7th, 2022.

Sparkling wine without additives.

Tasting note

Sparkling wine with onion skin colour and orange tints. It is clear and bright but it might show turbidity when it is swirled because of its own fermentation sediment.

On nose, it is fresh, floral and citrus. Clear notes of grapefruit and strawberry.

The first tasting is white flowers with an explosive entry and sweet burble that move on to a long and dry end.

It is recommended to be served at a 10-12°C temperature.

Pairing with seafood and rice. Besides, it is a good option as welcome drink or vermouth

Bottling

One thousand one hundred five numbered bottles, handmade sealed and presented in boxes of six 75cl sparkling wine bottles.

Analysis

Alcohol: 10,80 % vol.	ATT: 6,04 g/l
pH: 3,32	Sugar: 4,66 g/l
Total and free SO₂: 7mg/l; 6mg/l	Malic acid and AVA: 0,00g/l; 0,34g/l