

**PET NAT**

Macabeo & Riesling | 2024



Ecological (CCPAE)



Biodynamic

INFORMATION

Certification: Organic, certified by CCPAE

Viticulture: Biodynamic

Production: 14,623 bottles

Region/D.O.: No D.O.

Serving Temperature: Between 5 and 7 °C

TECHNICAL DETAILS

Alcohol: 9.5% vol

pH: 3.38

Total Acidity: 4.6 g/L

Residual Sugar: 0.2 g/L

Sulphites: 8 mg/L

PET NAT

A French term referring to "pétillant naturel," the most natural and artisanal way of producing bubbles. When the wine starts fermenting, it is bottled to complete the process inside the bottle, thus retaining the CO₂ generated during fermentation. It is a sparkling wine without Designation of Origin that is released with the crown cap used for the end of bottle fermentation, as it is not disgorged.

VINTAGE 2024

A year marked by the continuation of the drought seen in previous vintages, once again reducing production. Yields were lower than usual, although slightly higher than in the previous vintage. The grapes showed excellent health due to the low humidity, with good concentration and balanced ripening. Despite the difficulties caused by accumulated water stress, the quality of the grapes was highly satisfactory, producing aromatic wines with good balance across all quality parameters.

VINEYARDS AND SOILS

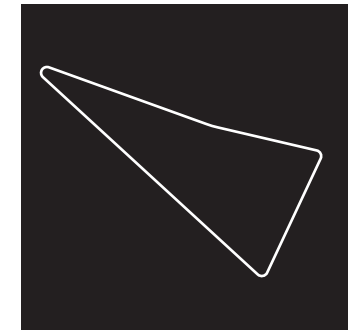
All the grapes come from the foothills of Montserrat, in the municipality of Masquefa.

The **Riesling** comes from vines of around 17 years of age located in the **Cal Bartomeu** plot, with very clayey and compact soils. These are soils poor in organic matter, with very fine mineral particles and the presence of stones. Yields are very low, around 3,000 kg per hectare.

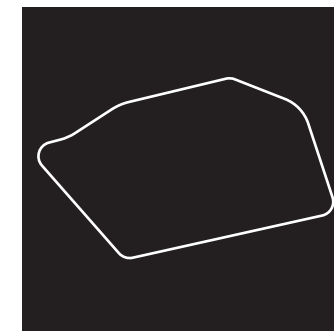
The **Macabeu** comes from two plots on the same estate, surrounded by forest. **Sota l'Hotel** has very low yields (approx. 4,500 kg/ha) and soils with a strong presence of clay and some sandier parts. Sota Vía is a plot with vines around 34 years old on shallow, calcareous soils with a clay-loam texture.



📍 **Cal Bartomeu**
41°30'19.3"N 1°47'08.2"E



📍 **Sota via**
41°30'18.2"N 1°47'10.7"E



📍 **Sota l'Hotel**
41°30'33.7"N 1°47'16.0"E



VARIETIES

Macabeu (54%)
Riesling (46%)

VINEGROWER

Florència Sardà

HARVEST

The organically grown grapes used to make this wine are hand-harvested in boxes, ensuring impeccable health, and each variety is harvested at its optimal ripening moment.

WINEMAKING

The grapes arrive at the cellar and undergo a light direct pressing without maceration. A light settling follows, and fermentation begins spontaneously at low temperature in stainless steel tanks.

The wine is bottled before alcoholic fermentation is complete so that it finishes in the bottle, following the ancestral method. During this process, the natural CO2 generated by fermentation is retained. The wine is not disgorged.

TASTING NOTES

A fresh, pleasant and crisp sparkling wine. Very expressive on the nose, with floral aromas and white fruit such as pear and green apple, herbaceous hints of undergrowth and subtle aniseed or green almond notes. On the palate it is agile and refreshing, with a gentle bubble and a good point of acidity that brings tension and balance. The whole is fresh, direct and very easy to drink.

FOOD PAIRING

An agile and fresh sparkling wine that pairs well with light and lightly seasoned foods. It is a good option for raw vegetables, ceviche or raw fish.

BIODYNAMIC TREATMENTS USED

- Preparation 500
- Preparation 501
- Preparation 502
- Preparation 503
- Preparation 504
- Preparation 505
- Preparation 506
- Preparation 507
- Maria Thun

