

COLET-NAVAZOS EXTRA BRUT

Catalunya



APPELLATION: Penedès

BLEND: 100% Xarel.lo, with small amounts of Palo Cortado in dosage

WINEMAKER: Sergi Colet

VINEYARD: _____

This is a unique collaboration between sherry producers Equipo Navazos and Colet. The Xarel.lo is entirely sourced from Colet's own estate of 24 ha in Pacs del Penedès and Sant Marti Sarroca, neighbouring communes next to the cellar. Climate is Mediterranean. The vines – over 80% of which are more than 30 years old - are planted on mostly calcareous soil, a bit sandy in places, in north-east facing sites. Vines are planted at 280 metres above sea level.

VITICULTURE: _____

Viticulture is Organic.

WINEMAKING: _____

A very unique wine. Xarel.lo for the base wine is fermented in stainless steel tanks, bottled, and spends 30 months on its lees before disgorgement. The dosage for the second fermentation includes a little sherry flor combined with Palo Cortado from Equipo Navazos.

WEBSITE: <http://www.colet.cat/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Extremely pure, refreshingly dry and bright, this is a one-of-a-kind product that combines distinct two worlds: Jerez and Penedès. Nose displays white fruit, flowers and almonds, and a salty touch. Palate is tense and linear, delicious and remarkably elegant.