

# PET-NAT – ESCODA SANAHUJA

Catalunya



**APPELLATION:** Vino de Mesa

**BLEND:** Sumoll Blanco (70%), Parellada (30%)

**WINEMAKER:** Joan Escoda

**VINEYARD:** \_\_\_\_\_

Conca de Barberá is a small DO in Catalunya, sandwiched between Penedés, Costers del Segre and Tarragona. It has cold winters and hot summers which are tempered by cool winds from the sea. Sumoll Blanco and Parellada grapes are sourced from several parcels grown on limestone and clay soils at 600m altitude.

**VITICULTURE:** \_\_\_\_\_

Viticulture is biodynamic. Vegetation is left between the rows to encourage biodiversity. A small farm on the premises keeping sheep and chickens supplies organic compost. The soils are covered with a vegetal mulch, which helps maintain moisture, crucial in the dry climate.

**WINEMAKING:** \_\_\_\_\_

Grapes are handpicked and chilled, then gently pressed. They are fermented with wild yeasts in stainless steel. The wine is transferred to bottle to undergo a second fermentation before all the sugar has turned to alcohol. It spends 8 months in bottle on lees before it is released, the wine isn't disgorged and therefore retains sediment (méthode ancestrale). No sulphur is added at any stage.

**WEBSITE:** <http://celler-escodasanahuja.com/>

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

Softly sparkling – the méthode ancestrale gives lower pressure of carbonation. Clean, fun and refreshing.