

# BABITO BRUT - LOBBAN WINES

Penedes



**BLEND:** Xarel.lo (92%), Macabeo (6%), Parelada (2%)

**WINEMAKER:** Pamela Geddes

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

Pamela sources the base wine for this blend from a cooperative in Penedes. She has one of the smallest sparkling wine facilities in Spain, without vineyards, and operates a small batch production. Pamela says: 'To gain DO Quality Sparkling Wine status the winery must be at least 100 square metres and since mine is 99.9 I always say I am the smallest LEGAL sparkling wine facility in Spain!'

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

Pamela vinifies in the traditional method. This wine unusually underwent a second and then a third fermentation in bottle, as re-inoculation with yeast was required. The result was a deliciously creamy sparkling wine. No liqueur d'expedition was added, so the finished wine has a low level of sulfur. This also means residual sugar is low, between 2-4 g/l, technically classing it as an Extra Brut. It spent 20 months in bottle on the lees, giving a creamy wine that has savoury complexity.

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

An initial bready nose, with a pastry-like richness, gives way to fruitier notes of fresh green apple and lemon. On the palate you find citrus and spice (think apple pie with cinnamon!), balanced with good acidity and a long finish. In Pamela's words, 'this is a wine to be enjoyed, not too pontificated over!'

**WEBSITE:** <http://www.lapamelita.com/>

This wine is suitable for vegans and vegetarians.

